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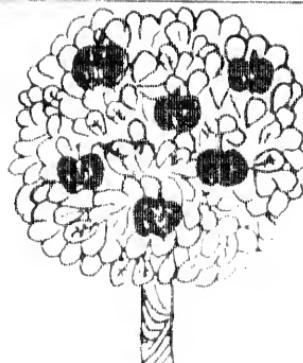
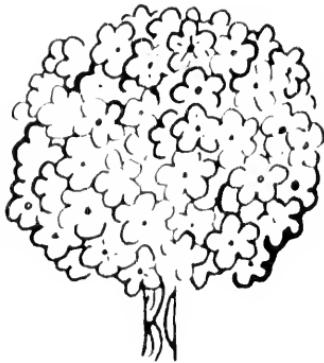
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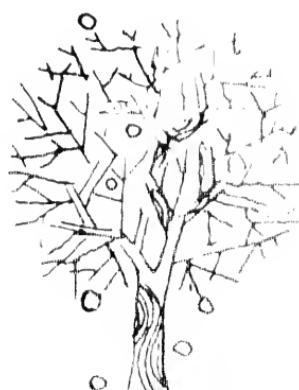
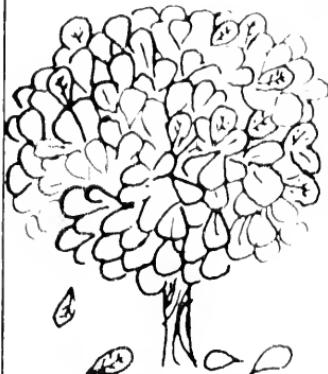
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Johnny Appleseed Almanac



Johnny Appleseed Almanac

~1975~



JOHNNY APPLESEED ALMANAC

1975

By

Old Fort Settlers

Fort Wayne Public Library
Fort Wayne, Indiana
1975

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INTRODUCTION

The material in this book was collected and prepared by the dedicated members of the Old Fort Settlers which is an organization sponsored by the Allen County - Fort Wayne Historical Society. Our primary purpose is the teaching of pioneer arts and crafts. The Settlers' Series was started in the fall of 1971 as a personal interest of two of the Historical Society's members, Phyllis Florea and Susie Liven-sparger and is now in its fourth year with a membership of over two hundred women.

Phyllis and Susie, who were interested in the household arts and crafts of pioneer days, began seeking out local and area experts and authorities on these skills and asking them to volunteer their time to help others learn about their interests. These local experts, along with several historical society members, formed the board which supervises the activities of the Settlers' Series.

The first Series of programs included such things as lye soap making, quilting, rug braiding, spinning, weaving and candlemaking. This Series generated so much interest that in the fall of 1972 it was expanded to two concurrent, but separate programs.

The second Series offered such things as Black Pot Cookery, Early American Crewel and corn husk crafts plus dried flowers.

By the fall of 1973 the participation in the Settler program was still so great that special six--eight-week classes in some of the more popular crafts were added. This was designed to help the Settler member get into a favorite craft more deeply after sampling it in one of the Series programs.

As Settlers have become known in the community, we have had many requests to demonstrate these old crafts in the schools and for different organizations. Because of this demand, we have added a Speaker's Bureau this year.

Our organization has also taken complete charge of the Historical Museum Gift Shop. A Settler member buys for the shop while other members stock and mark merchandise and act as sales ladies.

Membership in Old Fort Settlers is limited to Historical Society members only. For further information on either, contact the Allen County - Fort Wayne Historical Society.

A C K N O W L E D G M E N T

Grateful appreciation is extended to those who were instrumental in helping to make the printing of the Johnny Appleseed Almanac possible.

To the members of the Johnny Appleseed Almanac Committee who worked so diligently collecting the recipes and preparing this book:

Judy Zehner - Co-Chairman	
Mary Braden	Kitty Miller
Verna Suder	Kathy Humbrecht
Jenny Fansler	Wilma Rowe
Shalon Junk	Reba Dunmire
Laura Hanan	

Special thanks should be extended to Mr. Fred Reynolds, Head Librarian, Fort Wayne Public Library, for making the publication of this book possible.

Sharon Firestine
Chairman

Cover and Art Work by Judy Zehner

"JOHNNY APPLESEED"

John Chapman, better known as Johnny Appleseed, was born in Springfield, Massachusetts on September 26, 1774. His love of man and beast was exemplified by his every action for all to see.

As a young boy, Johnny learned the skill of orcharding and particularly that of apple trees. He learned to prune and harvest these fruit trees. As he grew older, he rejected all pruning and grafting of nursery stock. He believed to cut (or prune) a tree was as cruel and unprincipled as to maim a human being, thus morally wrong.

Johnny usually planted his nurseries along streams. His earliest known nursery was planted about nine miles below Steubenville in a valley off the Ohio River. He made many long, tiresome journeys to western Pennsylvania to replenish his apple seed stock. He always traveled by foot and carried the seeds in leather bags.

Self-reliance was one of Johnny's dominant personality traits. This is evidenced in his traveling gear and his clothing. He traveled with only the bare essentials. For instance, his mush pan frequently served as a hat. His wearing apparel was described by John Dawson as:

a coffee sack, with a hole cut in the center for his head. He had on the waists of four pairs of pants.

These were cut off at the forks, ripped up at the sides and the fronts thrown away, saving the waist-band attached to the hinder parts. These hinder parts were buttoned around him, lapping like shingles to cover the lower part of his body, and over all these were drawn a pair of what was once pantaloons.

It was inevitable he should become known and regarded as a "character" to the frontiersmen. Whatever the reason for his eccentric attire, his life was dedicated to a singular mission--the planting of apple seeds.

Johnny's activities in northern Ohio continued during the War of 1812. He roamed freely without hindrance throughout this large area and was never harmed by the Indians; in fact, he was considered a great medicine man by the red men.

Johnny, always seeking herbs with medicinal power to alleviate human suffering, believed that the weed, then called Mayweed, (now known as dog fennel) would cure Malaria. Ohio farmers soon found out that this new seed which Johnny sowed near their homes was one of the worst pests ever encountered. Some people believed that this was a practical joke, but Johnny's purpose was wholly altruistic.

Johnny was a very religious, peaceful man. He violently condemned the slaughter of any animal for food; hence, he was a strict vegetarian. He never carried a weapon, either to kill game or to protect himself against man or beast. This is shown by his lifelong love of animals and their companionship. An example of this--once, noting that his campfire had disturbed a bear and her cubs lodged inside a nearby hollow log, he removed his fire from their den and slept in the snow.

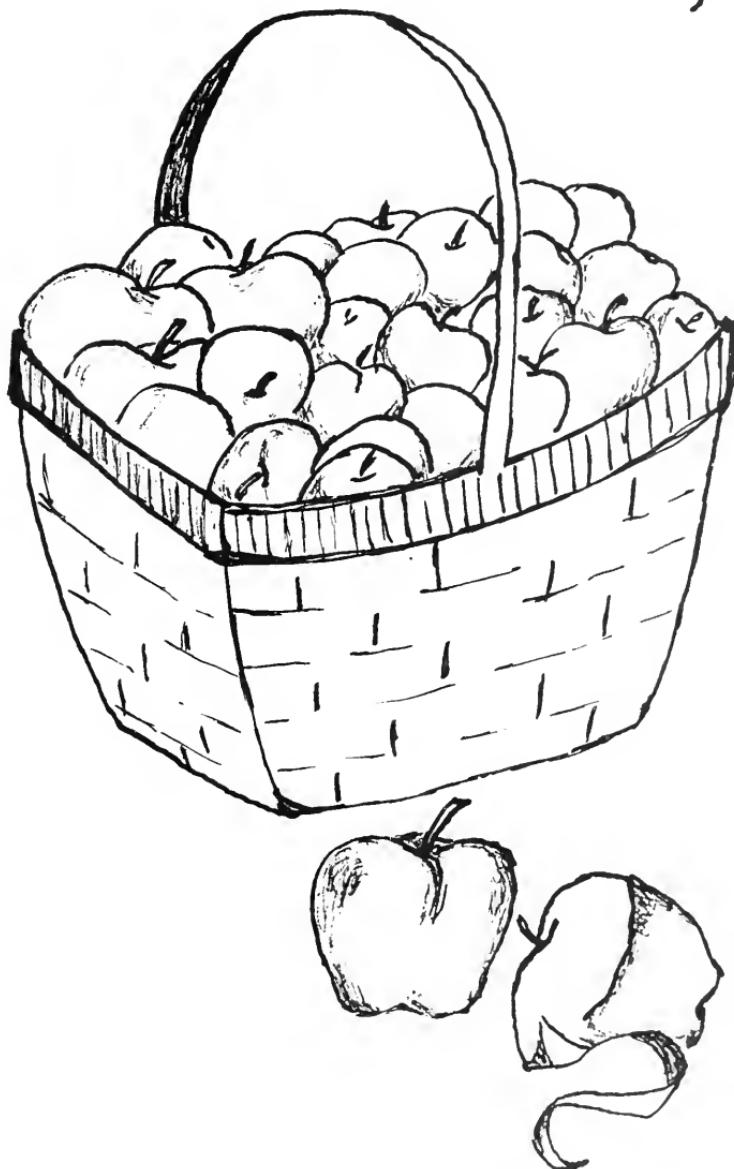
Although Johnny appeared to live a vagabond's life, he was as careful and orderly in his business

affairs as any merchant. His nurseries were not only picturesque, but were carefully located for maximum usefulness. His usual price for an apple tree was the pioneer unit of exchange, a "fip-penny-bit" (today worth approximately 6¢). Sometimes old clothing and cornmeal were given him in payment for trees.

In 1838, realizing that his work in Ohio was accomplished, he moved westward. The years intervening between 1838 and his death in 1845 were devoted to his benevolent activities on behalf of his fellow men in the Fort Wayne area.

The passing years and frequent exposure to physical hardships had taken their toll; Johnny was somewhat enfeebled in his last years. On a day in the late winter of 1845, learning that cattle had invaded his nursery in St. Joseph Township, twenty miles away, he set out on foot to protect his trees. The exertion proved too great for his frail strength; overcome by fatigue and exposure, he was forced to seek lodging at the home of William Worth. The following morning, Johnny was mortally ill with pneumonia. Johnny Appleseed died on March 11, 1845 at the age of 72. He was buried at the David Archer family burying ground located on the west side of St. Joseph River along the old feeder canal about 400 ft. east of Parnell Avenue. Thus closing the story of the life of one of Nature's noblemen.

An Apple A Day



BROWN BETTY

2 c.	Bread crumbs <u>or</u> 1 T.	Lemon Juice
	Graham Cracker 1/2 c. crumbs	Brown or Granulated
3 T.	Butter, melted	Sugar
3-4	Med. Apples, pare & slice	1/2 t. Grated Lemon Peel 1/3 c. Hot Water

Combine crumbs & butter; stir over low heat until lightly browned. Place 1/3 in buttered 8" x 8" x 2" pan. Arrange half of apples over crumbs. Sprinkle with half the sugar, lemon juice and peel. Add second layer of crumbs & remaining apples, sugar, lemon juice and peel. Cover with remaining crumbs. Pour water over mixture. Bake in moderate oven 375° for 30 to 40 minutes. Serve warm. Makes 6 servings.

BIRDS' NEST PUDDING

Pare and core without quartering enough tart apples to fill pudding pan; make a custard of 1 qt. milk and yolks of 6 eggs, sweeten, spice and pour over apples and bake. When done, use whites of eggs beaten stiff with 6 T. white sugar spread on the custard, brown lightly and serve either hot or cold. If necessary, apples can be baked awhile before custard is added.

Rosella Steck

(From the cookbook of Mrs. E. Wesson 1915)

APPLE BUTTER

4 qt.	Apples	2 c.	Dark Corn
2 qt.	Apple Cider		Syrup
2 c.	Sugar	1 t.	Cinnamon

Boil the cider until reduced to 1 quart. Peel the apples and slice fine. Put the apples into the cider and cook slowly, stirring frequently until mixture starts to thicken. Add sugar, syrup and cinnamon & cook until thick enough to spread when cold. Seal in sterilized jars.
Makes 5 to 6 pints.

Shalon Junk

APPLEPANDOWDY

Pastry for 2-crust 8-inch pie	1/2 c.	Brown Sugar
1 can Apple slices, drained (20 oz)	3 T.	Butter, melt
	6 T.	Maple Syrup

Prepare pastry. Stir together apple slices and brown sugar; turn into pastry lined pie pan. Top with butter & 3 T. of the syrup. Cover with top crust which slits have been cut; seal and flute. Bake in 425° oven for 15 minutes; remove from oven. Make criss-cross cuts about 1" apart through top crust & filling. Drizzle remaining syrup on top. Cover edge with 2 to 3-inch strips of aluminum foil to prevent excessive browning; bake 25 min. longer. Serve warm; pour additional syrup on top, if desired.

MULLED APPLE PUNCH

3 T.	Cooking Apples	3 cans - Frozen lemon-
2 t.	Cinnamon	ade Concentrate
1/2 t.	Cloves	1 Red Apple
1 T.	Nutmeg	1 gal. Apple Cider
		Whole Cloves

Wash apples; do not peel or core; cut into eighths. Cook in small amount of water until very soft. Put through food mill or sieve. Stir in spices. Add frozen concentrate; heat gently until lemonade is thawed. Stud red apples with whole cloves; place in heat proof punch bowl; add spiced apple mixture. Heat cider (do not boil); pour into punch bowl. Serve in mugs. Makes 20 - 1 cup servings.

Shalon Junk

STOVE-TOP BAKED APPLES

1 1/2 T.	Butter (melted)	1 T.	Flour
4	Apples, peeled & halved	1/4 t.	Salt
		1/3 c.	Water
1 1/2 c.	Sugar	1 t.	Cinnamon

Mix above mixture in saucepan; cook on burner until tender. If syrup isn't thick, take out apples & boil until thick; pour mixture over apples



APPLE GOODIE

1 T.	Flour	1/2 t.	Cinnamon
1/2 t.	Salt	2 c.	Apples, slice

Topping:

1/2 c.	Oatmeal	1/2 c.	Flour
1/2 c.	Brown Sugar	1/8 T.	Baking Powder
1/4 c.	Butter		

Mix flour, salt, cinnamon & sliced apples until well blended. Place in 8" baking dish. Mix together ingredients for Topping to make a crumbly mixture; sprinkle over apple mixture. Bake in 375° oven for 35 - 40 minutes.

Mary Braden

APPLE NUT PUDDING

2	Eggs	1/2 t.	Cinnamon
1 c.	Sugar	1/4 t.	Nutmeg
3/4 c.	Flour, sift	1 t.	Vanilla
3/4 t.	Salt	3/4 c.	Walnuts, chopped
1 t.	Baking Powder	1 1/2 c.	Raw Apples, diced

Beat eggs until fluffy; add sugar gradually beating in each addition thoroughly. Sift together flour, salt, baking powder, cinnamon & nutmeg. Stir into egg mixture. Add vanilla, chopped nuts & diced apples. Mix well. Pour batter into a well-greased glass 8" square baking dish. Bake in 325° oven for 50 minutes.

Alice Sommer

QUICK APPLE STREUSEL COFFEE CAKE

1 1/2 c. Flour	1	Egg
2 1/4 t. Baking Powder	1/2 c.	Milk
1/2 c. Sugar	1/4 c.	Shortening
1/2 t. Salt	1 1/2 c.	Tart Apples, chopped
1/2 t. Cinnamon		

Streusel Topping:

1/4 c. Sugar	1 T.	Butter
2 T. Flour	1/2 t.	Cinnamon

Sift flour, measure and resift with baking powder, sugar, salt & cinnamon. Beat egg, add milk & melted shortening, pour into dry ingredients; then add the raw apples & mix well. Turn into a well-buttered 8" square baking pan. Mix together ingredients for Streusel Topping to make a crumbly mixture, & sprinkle over top of batter. Bake in hot oven 400° about 30 minutes or until done.

Phyllis McClain

Apple Lore: Take all the seeds from one apple, place them on the back of your outspread left hand and strike the palm with your right. This will cause some of the seeds to fall off. Those left on your hand will show the number of letters you will receive the coming fortnight. If all fall off, you must wait patiently for your mail.

PORK-POTATO-APPLE BAKE

2 cans	Pork Luncheon Meat, 12 oz. ea.	1/2 c.	Crunchy Peanut Butter
1 can	Vacuum-pack Sweet Potatoes, 17 oz. drained	1/4 c.	Orange Juice
		1 T.	Butter, melted
1/2 c.	Dark corn syrup	1 jar	Spiced Crab Apples, 28 oz. drained

Cut each loaf luncheon meat into 4 slices; place slices in ungreased baking dish, 9 x 9 x 2, or 2 qt. casserole. Arrange potatoes on top. Mix corn syrup and peanut butter; stir in orange juice & butter. Pour over meat & potatoes. Top with crab apples. Bake in 375° oven for 25 to 30 minutes. Yields 4 servings.

Carlyn Rothlisberger

LITTLE FRIED APPLE PIES

1 c.	Dried Apples, chopped	Pie Pastry
1/2 c.	Cider, apple juice or water	

Pastry enough for a 9" double-crust pie. The night before, put apples in a bowl, pour liquid over them stir well & cover. Then divide pastry into 8 equal pieces and roll each into a 5" circle. Stack them, separated by sheets of wax paper, put stack in plastic bag & store in refrigerator. Next morning heat French fryer to 370°. Stir apple mixture well (it should be applesauce consistency) & put some on each pastry circle, dividing it evenly. Fold each circle in half, seal edges by pressing firmly. Cook each in French fryer till crisp & lightly browned. Serves 4 generously.

SQUASH-APPLE BAKE

2 lb.	Butter Nut or Butter Cup	1 t. 1/2 t.	Salt Mace
	Squash	2	Baking Apples,
1/2 c.	Brown Sugar, packed		cored & cut into $\frac{1}{2}$ " slices
1/4 c.	Butter	1 T.	Flour

Preheat oven to 350°. Cut each squash in half. Remove seeds & fibers; pare squash. Cut into $\frac{1}{2}$ " slices. Stir together remaining ingredients except apple slices. Arrange squash in ungreased baking dish, $11\frac{1}{2} \times 7\frac{1}{2} \times 1\frac{1}{2}$. Top with apple slices. Sprinkle sugar mixture on top; cover with foil. Bake 50 to 60 minutes or until squash is tender. Makes 6 servings.

HARVEST TORTE

4 c.	Tart Apples, diced & unpared	1 T. 1 t.	Butter, melted Vanilla
1 c.	Sugar	1/2 c.	Broken Walnuts
1/2 c.	Flour, sifted	1/2 c.	Dates, pitted
2 t.	Baking powder		& cut up
1	Egg		

Combine all ingredients. Mix thoroughly; do not beat. Turn into greased $8 \times 8 \times 2$ pan. Bake in hot over 400° for 40 minutes, or till apples are tender (test with fork). Cut in 6 to 8 squares. Serve with whipped cream.

APPLE PINWHEEL DESSERT

2 c.	McIntosh Apples (chopped)	
1/3 c.	Sugar	: Blend together &
1 t.	Cinnamon	set aside

Make a syrup of 1 c. Sugar & 1 c. Water;
Let it come to full boil. Set aside to cool.

Pastry:

1 c.	Flour	2 T.	Baking powder
1/2 t.	Salt	1/3 c.	Milk (room
2 T.	Butter		temperature)

Blend together flour, salt, baking powder & butter; stir in milk. Roll out in rectangular shape. Spread with apple mixture & roll up as jelly roll. Cut in 6 equal portions and place in 8 x 8 or 9 x 9 baking pan. Spoon syrup over portions & bake in 400° oven for 25 min. Serve warm with ice cream or whipped cream, if desired.

Jean Ringham

I pare this pippin round and round again,
My sweetheart's name to flourish on the
plain;
I fling the unbroken paring over my head,
My sweetheart's letter on the ground to
read.

FROZEN WALDORF SALAD

2	Eggs	1/2 c.	Nuts, chopped
1/2 c.	Sugar	2	Red Apples, unpared & dice
1/8 t.	Salt		
1/2 c.	Pineapple Juice	1	8 3/4 oz. can
1/2 c.	Celery, chopped		Crushed Pine-
1 lb.	Can White Cherries, drained, 1 c. pitted, cut		apple, drain Whipped Cream

Beat eggs; add sugar, salt & fruit juices.
Simmer until mixture coats a metal spoon. Cool.
Add celery, fruit, & nuts. Fold in whipped
cream. Turn into a loaf pan $9\frac{1}{2} \times 5\frac{1}{4} \times 2$.
Freeze until firm. When ready to serve, slice
into 8 to 10 servings.

Ferne Johnson

APPLE COFFEE CAKE

3	Eggs	1 t.	Salt
1 1/3 c.	Sugar	1 t.	Cinnamon
1 c.	Oil	3 c.	Sliced Apples
2 c.	Flour		or 1 c. Apple Pie Filling
1 t.	Baking Soda		
1 t.	Vanilla	1 c.	Nuts, chopped

Mix above ingredients in large bowl by hand.
Bake at 350° for 40 minutes in 2, 9" round pans
or 30 minutes in 13 x 9 pan. Sprinkle with
powdered sugar. Serves 12.

Mary Braden

RED HOT SALAD

1 pck.	Cherry Jello
1 c.	Hot Water
1/3 c.	Red Hots (melted in hot Jello)
1 c.	Cold Water
Pinch	Salt

Add:

3/4 c.	Apples, finely diced
3/4 c.	Celery, finely diced
Whole Nutmeats for garnish	

Mold in flat pan with nutmeats on top or mold in ring mold putting nuts in mold first.

Marty Bruick

WALDORF SALAD

2 c.	Apples, unpeeled & diced	1/2 c.	Dates or Raisins
3 T.	Lemon Juice	1/2 c.	Nuts, chopped
1 c.	Celery, diced	1/4 t.	Salt
1 c.	Oranges, diced	1/4 c.	Sugar
		1/2 c.	Mayonnaise

Marinate apples in lemon juice. Add celery, oranges, sliced dates, nuts, salt & sugar. Moisten with mayonnaise. Mix lightly with 2 forks. Serve on crisp lettuce. Serves 8.

Shalon Junk

APPLE PIE

5 - 7	Tart Apples	1/4 t.	Cinnamon
½ - 1 c.	Sugar	1/4 t.	Nutmeg
2 T.	Flour	2 T.	Butter
Dash	Salt	Pastry for 2-crust	
1 t.	Vanilla	9" pie	

Pare & slice apples thin. Mix sugar, flour, salt & spices; add to apples. Fill 9" pastry lined pie pan. Dot with butter. Adjust top crust. Bake in hot oven 400° for 50 minutes. If apples aren't tart, add 1 t. lemon juice or grated lemon peel.

CIDER APPLE PIE

1/2 lb.	Dried Apples	1/4 t.	Nutmeg
3 c.	Cider	2 T.	Butter
1/2 c.	Sugar	Pastry for 2-crust	
1/2 t.	Cinnamon	9" pie	

Place apples & cider in a saucepan. Bring to a boil & simmer until apples are tender & plump. Combine sugar, cinnamon & nutmeg; add to apples & cook 10 minutes longer. The apples should have absorbed most of the juice. Cool slightly. Line a 9" pie plate with half the pastry. Pour in the apple filling. Roll remaining pastry into a rectangle & cut into ½" strips. Dot apple mixture with butter & make a lattice of pastry. Bake in 425° oven for 25 - 30 minutes or until pastry is cooked. Yields 6 servings.

Shalon Junk

APPLESAUCE-PUMPKIN CAKE

1 pck.	Applesauce	1/4 t.	Ground Cloves
	Cake Mix	3	Eggs
1 lb.	Canned Pumpkin	1/4 c.	Water
1/2 c.	Brown Sugar	1 t.	Vanilla
1 t.	Cinnamon	1/2 t.	Ginger

Put all ingredients in one bowl & beat until smooth. Turn into a greased & floured 13 x 9 pan. Bake at 350° for 35 to 40 minutes.

Carlyn Rothlisberger

DEEP DISH APPLE PIE

1 1/2 c.	Sugar	12 c.	Apples, pare & slice thin
1/2 c.	Flour		
1 t.	Nutmeg	2 T.	Butter
1 t.	Cinnamon		Pastry for 1-crust
1/4 t.	Salt		9" pie

Prepare pastry. Stir together sugar, flour, nutmeg, cinnamon & salt; mix with apples. Turn into ungreased baking pan, 9 x 9 x 2; dot with butter. Unfold pastry over fruit; fold edges under just inside edge of pan. Bake 1 hour in 425° oven until juice begins to bubble through slits in crust. Best served warm. Makes 9 servings.

Apple Lore: Stick an apple seed on each eyelid and name one "home" and the other "travel". Bat both eyelids and if the seed named "travel" stays on the longest, you will go on a journey before the year is over. If "home" clings the longest, you will remain at home.

PENNSYLVANIA DUTCH APPLE GOODIE

3/4 c.	Sugar	1/2 t.	Cinnamon
1 T.	Flour	2 c.	Sliced Apples
1/8 t.	Salt		

Topping:

1/2 c.	Oatmeal	1/4 c.	Butter
1/2 c.	Brown Sugar	1/8 t.	Soda
1/2 c.	Flour	1/8 t.	Baking Powder

Sift sugar, flour, salt & cinnamon together; combine with sliced apples. Mix together well & place in 8" greased baking dish. Combine Topping ingredients until crumbly. Sprinkle topping over apple mixture. Bake at 375° for 35 to 40 minutes. Makes 6 servings.

Mary Jane &
Rosalie Gingerick

CRANBERRY MINCE PIE

1 1/3 c.	Sugar	2 t.	Lemon Peel, grated
1/2 t.	Salt		
1/2 t.	Ginger	1/3 c.	Lemon Juice
1/2 t.	Cloves	3/4 c.	Canned Jellied
1 t.	Cinnamon		Cranberry
1 1/3 c.	Seedless Raisins		Sauce, crushed
1 T.	Orange Peel, grated	1 1/3 c.	Apples, chop Pastry for 2-crust 9" pie

Combine sugar, salt & spices. Add remaining filling ingredients; mix well. Line 9" pie plate with pastry; fill. Top with lattice crust. Bake at 400° about 35 minutes.

APPLE-CINNAMON PUFFS

1 c.	Sugar	
1 c.	Water	: Boil to syrup, about
1/2 t.	Red Food Coloring	5 minutes

1 1/2 lb.	Tart Apples	
(4-5)	peeled	: Place in greased
	& thinly sliced	shallow 8 x 12 baking
		dish

Pour syrup over Apples

1 1/2 c.	Flour, sift	
2 t.	Baking Powder	: Sift together
1/2 t.	Salt	

1/4 c.	Shortening	: Blend in until meal-like & stir in to make soft dough
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Drop 12 spoonfuls of dough on top of apples & make a dent in top of each. Place in dented dough a mixture of 2 T. sugar & 1/2 t. cinnamon. Bake 25 to 30 minutes at 450°. Serves 8 - 10.

Judy Zehner

Apple Lore: Eat an apple, then count the number of seeds hidden in the core...

One....I love	Seven....He loves
Two....I love	Eight....Both love
Three..I love, they say	Nine.....He comes
Four...I love with all my heart	Ten.....He tarries
Five...I cast away	Eleven...He courts
Six....She loves	Twelve...They marry

DANISH PASTRY APPLE BARS

2 1/2 c.	Flour	1 c.	Cornflakes
1 t.	Salt	8-10	Tart Apples, pare & slice
1 c.	Shortening		
1	Egg Yolk	1 c.	Sugar
	Milk	1 t.	Cinnamon
		1	Egg White

Combine flour & salt; cut in shortening. Beat egg yolk in measuring cup; add enough milk to make 2/3 c. liquid. Mix well; stir into flour mixture. On floured surface, roll half the dough to 17 x 12 rectangle; fit into and up sides of 15½ x 10½ x 1 baking pan. Sprinkle with cornflakes and top with apples. Combine sugar & cinnamon--sprinkle on top. Roll remaining dough to 15½ x 10½ rectangle. Place over apples. Seal edges; cut slits on top. Beat egg white until frothy; brush on crust. Bake in 375° oven for 50 min. Combine 1 cup sifted powdered sugar and 3 to 4 t. milk. Drizzle on warm cookies. Makes 3 dozen.

Gloria Laird

APPLE DESSERT

1	Egg	1 t.	Vanilla
2	Apples, cut in small pieces	1 c. 1/2 t.	Flour Baking powder
1/2 c.	Sugar	1/2 c.	Walnuts
1/2 c.	Brown sugar		

Beat together egg, sugars & add vanilla. Mix flour & baking powder & add to above mixture. Add apples; mix all together and add walnuts. Put mixture into a 9" pie plate & bake at 350° for 25 - 30 minutes.

Alice Bouillon

GLAZED APPLE SAUCE COOKIES

1/2 c.	Spry Shortening	1 3/4 c.	Flour
1 t.	Cloves	1 c.	Applesauce
1/3 c.	Brown sugar	1 c.	Raisins,
1 t.	Cinnamon		chopped
1/2 t.	Salt	1 t.	Soda
1/2 t.	Nutmeg	1 c.	Nutmeats
1	Egg		

Put first 7 ingredients in bowl & beat until smooth. Sift flour with soda. Add $\frac{1}{2}$ of flour to Spry mixture & blend. Stir in fruits, nuts and applesauce. Add rest of flour & mix well. Take up heeping tsp. dough & push off onto baking sheet with knife. Bake at 400° for 11 to 14 minutes. While still hot, spread with thin coating of vanilla glaze.

VANILLA GLAZE

1 1/2 c.	Powdered Sugar (sifted)	1/8 t.	Salt
		2 1/2 T.	Scalded Milk
1 T.	Butter		
1/2 t.	Vanilla		

Mix all ingredients in bowl until creamy. Spread on Applesauce Cookies. Yields 3 $\frac{1}{2}$ dozen.



OLLA PODRIDA SALAD
(A Spanish Salad)

2	Small Apples	2 T.	Oil
2	Med. Onions	Dash	Powdered
6	Tomatoes		Sugar
2	Cold boiled Potatoes	2	Hard-boiled Eggs
1 T.	Vinegar	Dash	Tabasco
			Salt & Pepper

Peel apples & onions, and chop fine. Peel & chop 3 tomatoes, mixing the pulp with the apples and onions. Rub a few bread crumbs on a clove of garlic, and then add them to the salad, also the potatoes, which have been sliced and chopped. Add to the salad the vinegar, oil, sugar, salt, pepper, and tabasco. Mix thoroughly together, and let stand about an hour. Cut the remainder of the tomatoes in slices, also the eggs, arrange on top of the salad, then mask with mayonaise.

Bunny Franzman

BATTER-FRIED APPLE RINGS

1 c.	Bisquick Mix	1/2 c.	Milk
1	Egg	2	Med. Apples (pared & cored)

Beat baking mix, egg and milk with rotary beater until smooth. Grease griddle; cut apples crosswise into 1/8" slices; dip slices into batter. Cook on hot griddle until golden brown, turning once. Serve hot and, if you wish, with syrup, jelly or powdered sugar. Makes about 2 dozen rings.

Carlyn Rothlisberger

APPLESAUCE

Whole Pieces: Quarter and core tart apples; pare, if desired. Add small amount of water; cover and cook slowly till tender. Add sugar to taste--about 1/4 c. sugar to 4 medium apples--and continue cooking till sugar dissolves. Add $\frac{1}{2}$ " stick cinnamon or 1 to 2 whole cloves, if desired.

Puree Type: Cook apples as above. Before adding sugar, press through sieve or colander; beat smooth if apples are soft. Add sugar; cook until sugar dissolves.

BAKED APPLES

Select 6 large baking apples. Core apples & pare strip from top of each. Place in baking dish. In center of each apple, place 1 to 2 T. brown or granulated sugar and 1/2 t. butter. Pour 1 c. water around apples; bake uncovered in moderate oven (375°) 45 to 60 minutes. Baste apples several times during baking. Apple centers may be filled with chopped dates, raisins, or mincemeat. Or mix 1/4 t. anise seed and 1 T. chopped nuts with the sugar for each apple.

APPLESAUCE SALAD

1/2 c.	Red Hots	1 pck.	Red Jello
1 c.	Boiling water	1 pt.	Applesauce

Dissolve red hots in boiling water by placing over low heat; add jello, stir until dissolved; add applesauce. Blend & chill.

GRANDMA McDOWELL'S APPLE ROLL

2 c.	Flour	4	Medium tart
3 T.	Baking powder		Apples
1 t.	Salt	1 c.	Sugar
1/4 c.	Shortening	2 c.	Water
3/4 c.	Milk	3 T.	Butter, soft
		1/2 c.	Sugar
		1 1/2 t.	Cinnamon

Preheat oven to 425°. Mix first three ingredients. Cut in shortening till mixture looks like meal. Stir in almost all the milk. If dough does not seem pliable, add enough to make a soft, puffy dough, easy to roll out. Round up on lightly floured board. Knead lightly about 6x. Roll dough out into a large rectangle about $\frac{1}{4}$ " thick. Spread the dough generously with butter, then sprinkle with sugar & cinnamon. Cover with one layer of thinly sliced apples. Starting at narrow end, roll the dough up tightly. You should have a long roll that can be sliced into 12. Place 1 c. sugar and 2 c. water into an oblong baking dish and place into oven until the sugar is dissolved. Now carefully place each roll into the syrup mixture flat side up, dot with butter and spoon 1 T. of syrup over it. Bake about 35 minutes until nicely browned. Serve warm with cream.

Esther Thompson



FRIED APPLE RINGS

3	Med.-sized Apples	1 t. 1/8 t.	Cinnamon Cloves
1/4 c.	Butter	1/8 t.	Ginger
1/4 c.	Brown sugar, firmly packed	1/4 t.	Salt

Wash, core & cut apples in $\frac{1}{2}$ " crosswise slices. Melt butter in a skillet. Stir in brown sugar, spices and salt. Saute apple rings in butter mixture over low heat, turning occasionally until tender. Serve with scrambled eggs and sausage or bacon. Makes about 12 apple rings.

Shalon Junk

SCALLOPED APPLES

6	Large tart apples	2 T.	Molasses
2 c.	Stale bread	1/2 c.	Hot Water crumbs

Pare apples and cut in generous slices. Into buttered baking dish put a layer of bread crumbs, then a layer of sliced apples, and a top layer of crumbs. Add the hot water to the molasses and pour it over the pudding. Bake 20 minutes at 350°.

Bunny Franzman



APPLESAUCE COOKIE

1 c.	Sugar	1 c.	Raisins
1/2 c.	Butter	1 c.	Nuts
1	Egg (beaten)	1/2 t.	Cloves
1 t.	Baking soda	1/2 t.	Cinnamon
2 c.	Flour	1/2 t.	Nutmeg
1 c.	Applesauce	1/2 t.	Salt

Cream butter & sugar. Add beaten egg to applesauce. Sift flour with spices & soda. Add raisins & nuts to this and combine. Drop from spoon onto greased cookie sheet. Bake at 350° for 10 minutes or until lightly brown.

Jo Gutermuth

RED CABBAGE & APPLE CASSEROLE

1	Head Red Cabbage	1/4 c.	Sherry or
3/4 c.	Boiling water		Wine vinegar
6	Tart apples (cored & sliced)	1 t.	Cornstarch
		1 T.	Grape Jelly
1 1/2 t.	Salt	1/4 c.	Brown Sugar
1/4 t.	Pepper		Butter

Cook cabbage for 10 min. in boiling water; add apples. Cook for 10 min. more with pan covered. Make a paste of the salt, pepper, Sherry, cornstarch, 2 T. melted butter & grape jelly. Add to cabbage & apples; mix well. Place in casserole; sprinkle with brown sugar. Dot with butter. Heat in oven about 20 min. at 350°. Serves 6 to 8.

Shalon Junk

APPLESAUCE BROWNIES

1 pck.	Walnut Brownie Mix (22 oz.)	3 - Apple Fluff Topping
2/3 c.	Applesauce	

Mix all ingredients except Apple Fluff. Pour batter into greased 13 x 9 x 2 pan. Bake 30 minutes in 350° oven. Cut into 20 squares and top with Apple Fluff Topping. Serve warm or cold. Makes 20 servings.

Carolyn Rothlisberger

APPLE FLUFF

1/2 c.	Whipping Cream (chilled)	1/2 c. Applesauce 1/4 t. Cinnamon
2 T.	Confectioners Sugar	

In chilled bowl, beat whipping cream & sugar. Fold in applesauce and cinnamon. Topping for Applesauce Brownies.

Carolyn Rothlisberger

Apple Lore: Name two apple seeds and put one on each temple. One that sticks the longest will be your true love.

Repeat the name of the boy you love while you cut open an apple, if the apple contains twelve seeds, you will marry him.

Name two apple seeds and place them on the lids of the closed eyes. Wink. The first one to fall off is the name of your future husband.

APPLE PIE CAKE

1/4 c.	Butter (melted)	1 t.	Cinnamon
3/4 c.	Sugar	1/2 t.	Nutmeg
1	Egg	1/8 t.	Cloves
1 c.	Flour	1 t.	Vanilla
1 t.	Soda	2 c.	Apples, chopped
1/2 t.	Salt	1/2 c.	Nuts, chopped

Combine butter, sugar and egg. Add remaining ingredients; mix, turn into greased & floured 9 x 10 pan. Bake at 350° for 40-45 minutes. Serve warm or cold cut in wedges. Top with whipped cream or ice cream.

W. Schulte

APPLE KUCHEN

1/2 x.	Oleo (soft)	1/2 c.	Sugar
1 pck.	Yellow cake mix	1 t.	Cinnamon
1/2 c.	Flaked coconut	1 c.	Sour cream
1 can	Pie sliced apples (20 oz.) well drained or 2½ c. pared & sliced Apples	2	Egg yolks or 1 Egg

Cut butter into dry cake mix until crumbly. Mix in coconut. Pat mixture into ungreased pan 13 x 9 x 2, building up slight edges. Bake 10 minutes at 350°. Arrange apple slices on warm crust. Mix sugar & cinnamon; sprinkle over apples. Blend sour cream & egg yolks; drizzle over apples. Topping will not completely cover apples. Bake 25 minutes or until edges are light brown. Serve warm. Makes 12 servings.

Judy Zehner

DRIED APPLE CAKE

1 c.	Dried Apples	1 3/4 c.	Flour, sift
1 c.	Molasses	2 t.	Baking Soda
2/3 c.	Sour Cream	1 t.	Cinnamon
1 c.	Sugar	1/2 t.	Cloves
1	Egg	1/2 t.	Salt

Soak dried apples overnight. Cut fine & simmer in molasses; for 20 minutes. Cool. Combine cream, sugar & egg and beat until smooth. Combine dry ingredients. Blend both mixtures & turn into a loaf pan. Bake at 350° for 1 hour.

Verna Suder

APPLESAUCE CAKE

1 c.	Sugar	1 t.	Cloves
1 1/2 c.	Applesauce	1 t.	Cinnamon
1/2 c.	Shortening	1 1/2 t.	Soda
1/2 t.	Salt	2 c.	Flour
1 t.	Nutmeg	1/2 c.	Raisins

Cream sugar, shortening; add spices & applesauce. Add flour, soda, salt; mix well. Add raisins. Bake in 8 x 12 pan at 350° for 40 minutes.

Mabel Kensill



APPLE SPICE CAKE

3 1/4 c. Flour	2 t.	Soda
2 1/2 c. Sugar	1 1/2 t.	Salt
3/4 c. Butter	1/2 t.	Nutmeg
3 Eggs	1/2 t.	Cinnamon
	5 c.	Apples

Combine all ingredients (except apples) in large mixing bowl. Mix at low speed until thoroughly blended--mixture will be very dry. Add 5 c. chopped, pared apples, 1 c. at a time, mixing well after each addition. Stir in 1 $\frac{1}{2}$ c. chopped nuts. Turn into well-greased & floured Bundt pan or 10" tube pan. Bake in 350° oven for 1 hr. & 15 min. Cool in pan 15 min. Remove from pan. When cake is cool, dust with powdered sugar. Serve with whipped cream, if desired.

GERMAN APPLE CAKE

1 pck.	Pillsbury German Chocolate Cake Mix (17 $\frac{1}{2}$ oz.)
2 c.	Apple Pie Filling (1 lb. 5 oz.)
3	Eggs

Generously grease & lightly flour bottom & sides of 13" x 9" pan. In large mixing bowl, combine dry cake mix, apple pie filling, and eggs. Blend & beat as directed on package. Pour into prepared pan. Bake at 375° for 35 to 40 minutes. Cool cake completely. Top each serving with sweetened whipped cream spiced with cinnamon.

RAW APPLE CAKE

1 c.	Oil	1/2 t.	Salt
2 c.	Sugar	1 t.	Cinnamon
2	Eggs	3 c.	Apples, peel & dice
3 c.	Flour		
1 t.	Soda	1 c.	Nuts, chopped

Cream oil, sugar & eggs. Add flour, soda, salt, cinnamon, apples, and nuts until thoroughly blended. Turn into greased & floured 10" tube pan. Bake at 325° for 1 hr. 15 minutes.

NOBBY APPLE CAKE

6 T.	Oleo	1 t.	Cinnamon
2 c.	Sugar	1 t.	Nutmeg
2	Eggs, beaten	1 t.	Salt
2 c.	Flour, sift	2 t.	Soda
6 c.	Apples, dice	1 c.	Nuts, chopped
2 t.	Vanilla		

Cream oleo & sugar; add eggs. Mix well. Sift together dry ingredients and add to creamed mixture. Stir in apples, nuts and vanilla. Spread into greased 13" x 9" x 2" pan. Bake at 350° for 60 minutes or until done when tested. Serve with ice cream or any whipped topping. Yields 12 - 14 servings.

Iris Rice

APPLE CHOCOLATE WALNUT CAKE

1/2 c.	Butter	1 t.	Cinnamon
1 c.	Sugar	1/2 t.	Allspice
1	Egg	2 T.	Breakfast
1 2/3 c.	Cake Flour, sift		Cocoa (not Instant)
1 1/2 c.	Walnuts, chop	1 c.	Applesauce, heated
1 t.	Soda	1 t.	Vanilla

Cream butter to consistency of mayonnaise; add sugar slowly; cream until fluffy. Add egg; beat well. Add a little of the flour to walnuts, mix & sift remaining flour, salt, soda, spices and cocoa. Add flour mixture alternately with heated applesauce to creamed mixture. Stir in vanilla. Spoon into greased & floured 9" tube pan. Bake at 350° for about 40 min. or until cake tester comes out clean. Cool in pan 10 minutes. Remove to rack to finish cooling. Frost & decorate as desired.

Leila Rosselot

Apple Lore: When eating an apple, snap your finger against it and name it for your loved one. Count the full grown seeds (all of the others are kisses) to find your fortune:

One's my love,	Eight they both love.
Two's my love,	Nine he comes,
Three's my heart's	Ten he tarries,
desire	Eleven he goes,
Four I'll take and	Twelve he marries.
never forsake,	Thirteen honor,
Five I'll cast in	Fourteen riches,
the fire.	All the rest little
Six he loves,	witches.
Seven she loves,	

SPICY APPLE PANCAKES
with CIDER SAUCE

2 c.	Bisquick Mix	1 1/3 c.	Milk
1/2 t.	Cinnamon	3/4 c.	Apples, grate
1	Egg		(2 Medium)
			Cider Sauce

Beat Bisquick mix, cinnamon, egg & milk with beater until smooth. Stir in apples. Grease griddle. Pour batter by $\frac{1}{4}$ cupfuls onto hot griddle. Bake until bubbles appear. Turn. Bake other side until golden brown. Serve with warm Cider Sauce; top with dairy sour cream, if desired. Makes 18 4" pancakes.

Cider Sauce

1 c.	Sugar	2 c.	Apple Cider
2 T.	Cornstarch	2 T.	Lemon Juice
1/4 t.	Cinnamon	1/4 c.	Butter
1/4 t.	Nutmeg		

In saucepan mix sugar, cornstarch, cinnamon & nutmeg; stir in apple cider & lemon juice. Cook, stirring constantly until mixture thickens and boils. Boil and stir 1 minute. Remove from heat; stir in butter. Makes about $2\frac{1}{2}$ cups.

Carlyn Rothlisberger

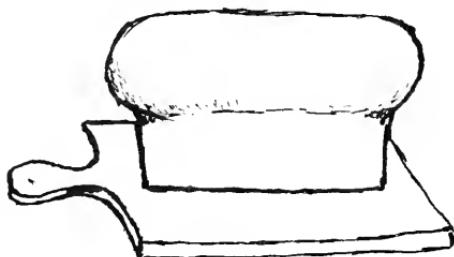


APPLE HOT BREAD

1 1/2 c.	Tart Apples, diced	3/4 c.	Evaporated Milk
1 T.	Cinnamon	2 1/4 c.	Flour, sifted
2 T.	Brown Sugar	1 t.	Cinnamon
3 T.	Butter	1/2 t.	Salt
1/2 c.	Light Brown Sugar	3 1/2 t.	Baking Powder
1	Egg, beaten	1/4 c.	Brown Sugar
		2 t.	Cinnamon
		1/2 t.	Clove

Peel, core & dice tart apples. Mix them with the cinnamon & sugar. Melt 3 T. butter in a heavy saucepan & add the apples. Cover and steam 2-3 minutes over low heat. This is to soften them without their losing their shape. Cream butter & sugar then add the beaten egg & evaporated milk. Sift flour with the cinnamon, salt & baking powder. Combine the 2 mixtures and when blended, fold in the apples. Put the batter in a greased, floured 8" x 11" pan and sprinkle the top with the mixed sugar, cinnamon and clove. Bake 25-30 minutes at 350°. Serve hot with cream or butter.

Judy Zehner



APPLE ORANGE BLENDER BREAD

Sift into bowl:

3 c. Flour
1 t. Soda
1 1/2 t. Baking Powder
1 t. Salt

Put into blender: Blend well

1/2 c. Shortening 2 Eggs
1/2 c. Orange Juice 1 1/3 c. Sugar

Add:

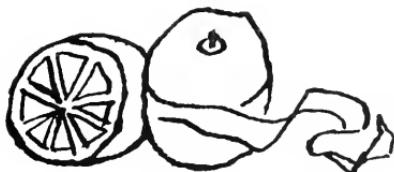
1 1/2 c. Apples, cored & sliced
1/4 Orange, seeds removed &
 not peeled

Blend until fruit is chopped; Add:

1 c. Raisins
1/2 c. Nuts

Blend 15 seconds. Stir fruit mixt into dry ingredients. Bake in loaf pan at 350° for 1 hr. 15 minutes.

Judy Zehner



APPLE CAKE

2 c.	Apples, chop	1 1/2 t.	Cinnamon
1 c.	Sugar	1 t.	Soda
1	Egg	1/2 c.	Nuts
1 c.	Flour		

Mix apples & sugar. Add egg, flour, cinnamon, soda and nuts; blend thoroughly until smooth. Turn into a greased & floured 8" x 8" pan. Bake at 375° for 40 minutes.

Topping:

1/2 c.	Brown Sugar	1/2 c.	White Sugar
2 T.	Flour	1 t.	Vanilla
1/4 c.	Butter	1 c.	Water

Combine Topping ingredients & cook in saucepan until clear. Pour over hot Apple Cake.

Judy Zehner

APPLE UPSIDE-DOWN CAKE

2	Tart Red Apples	1/2 c.	Walnuts, broken
1/4 c.	Butter		
1/2 c.	Honey	1/3 c.	Maraschino
1 pck.	Spice Cake Mix		Cherries, chop

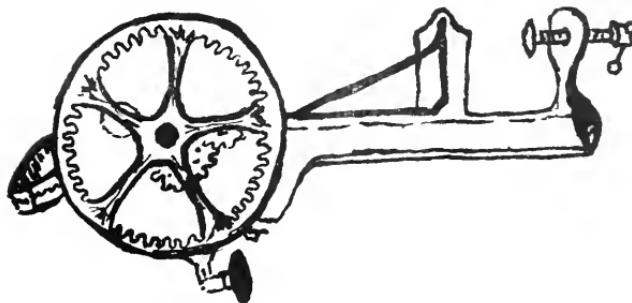
Core unpeeled apples & slice in rings $\frac{1}{4}$ " thick. Melt butter in an oven-going 10" skillet. Add honey & apple rings; cook 3 min. turning once. Sprinkle with nuts & cherries. Prepare cake mix batter as directed on package. Pour 2 c. batter over apples. Bake remaining batter as cupcakes. Bake cake in 350° oven for 30-35 min. or until done. Cool cake in pan for 5 min. Turn upside down on serving plate; serve warm. Top servings with whipped cream or ice cream.

PENNSYLVANIA DUTCH APPLE BREAD

2 c.	Flour	1 c.	Milk
3 t.	Baking Powder	2 T.	Butter
2 T.	Sugar	5	Tart Apples,
1	Egg		pare & slice
1 t.	Salt		Sugar &
			Cinnamon

Sift flour; measure and add baking powder, salt and sugar. Sift again. Cut shortening into dry ingredients as for pastry. Add beaten egg and milk. Beat thoroughly until well blended. Spread in a greased shallow pan 8" x 12". Press apple slices over the top and sprinkle with sugar and cinnamon. Bake at 400° for 25 to 30 minutes.

Rosalie &
Mary Gingerick



Seven Sweets



Seven Sours



JAM

Made with chopped or crushed fruit and sugar, with a consistency looser than that of jellies.

JELLY

Clear or translucent, contain no pieces of fruit. A jelly is firm enough to hold its shape, soft enough to spread.

MARMALADE

Clear, transparent jelly like mixtures with slivers of fruit and/or peel evenly suspended in the jelly. Marmalade generally contains citrus.

CONSERVES

A mixture of two or more fruits having a jam like consistency and containing nuts or raisins or both. Nuts and raisins are sometimes all that separate conserves from jams.

PRESERVES

Whole fruits or large chunks of fruit suspended in a thick, transparent syrup. Similar to jam, but in preserves the chunks of fruit are larger and firmer.

FRUIT BUTTER

Velvety-smooth near relatives to jam, made by cooking fruit pulp with sugar until the texture is thick enough for spreading.

GOOSEBERRY MARMALADE

2 qts.	Gooseberries	1 qt.	Seedless
3 lbs.	Sugar		Raisins

Boil as you would any preserve until it jells.
Do not use seeded raisins.

Wolf and Dessauer Cookbook 1912

CRANBERRY CONSERVES

4 c.	Cranberries	1 c.	Seeded Raisins
2	Oranges	4 c.	Sugar
2 c.	Hot Water	1 c.	Chopped Pecans

Grind the raw cranberries and oranges together.
Add hot water and boil until fruit is tender.
Add raisins and sugar. Simmer slowly until
conserve thickens. Remove from heat. Add nut
meats. Pour into jars and seal.

LEMON HONEY JELLY

Blend 2 1/2 c. honey and 3/4 c. strained lemon
juice in a large saucepan and bring to a full
rolling boil. Then add 1/2 c. liquid fruit
pectin, stirring constantly. Heat again to a
full rolling boil for 1 min. When jelly sheets
from spoon, remove from heat, skim and pour into
hot sterile glasses and cover with paraffin.

Mildred V. Berlin

CHERRY AND RASPBERRY JAM

2 c.	Tart Cherries	1 c.	Raspberries
	Cut Fine	3 c.	Sugar

Boil 15 min. or until syrupy. Put in jar. Let stand all night and bottle.

Laura Hanan

PINEAPPLE-APRICOT JAM

1 can (1 lb. 4 oz.)	1 lb.	Dried Apricots
Pineapple		

Grind apricots and soak 2 hours in 1 qt. cold water. Combine equal measurements of sugar and fruit. Boil 12 min. Pour into sterilized glasses and seal with paraffin.

Genevieve Sinish

STRAWBERRY JAM

Wash berries, drain on an old piece of linen. For every pound of berries use 1 lb. sugar. Put berries and sugar on to cook, stirring gently until sugar melts. Boil 15 min. after it starts to boil. Pour into earthen bowl. Let stand all night. Cook 2 boxes of berries at a time. May add juice of 1/2 to 1 lemon if it seems too sweet.

FRESH MINT JELLY

1 1/2 c. Mint Infusion	1/2 bottle Certo
1/4 c. Lemon Juice	Green Coloring
3 1/2 c. Sugar	

To prepare mint infusion: wash 1 packed cup of mint leaves and stems. Place in large saucepan and crush thoroughly with a wooden masher or a glass. Add 1 3/4 c. water and bring quickly to a boil. Remove from heat, cover, and let stand 10 min. Strain and measure 1 1/2 c. infusion into sauce pan. Add 1/4 c. strained lemon juice.

To make jelly: add sugar to mint infusion and lemon juice in saucepan and mix well. Place over high heat, and while mixture is coming to a boil, stir in coloring to give desired shade. As soon as mixture boils, stir in Certo. Then bring to a full rolling boil and boil hard 1 min., stirring constantly. Remove from heat, skim, and strain quickly through fine sieve into glasses. Paraffin at once. Makes about 5 six ounce glasses.

Wilma Rowe

HERB JELLY--APPLE NASTURTIUM

Boil apple juice for 20 min. Add equal amount sugar for juice. Add several Nasturtium leaves. Bring to boil for about 4 min. or until jelly test is reached. Add little green coloring. Remove leaves. Place fresh leaf, or two in jelly glasses. Pour jelly and seal.

Shalon Junk

JELLY

Measure the strained fruit juice and put it into a large enamel or stainless steel pan. Boil liquid 20 to 25 min. Add 4 c. sugar for each 5 c. juice. Boil again for 15 min. or until jelly sheets off spoon.

APPLE-CINNAMON JELLY

1 qt.	Apple Juice	4 1/2 c.	Sugar
1 pkg.	Powdered Fruit Pectin	1/3 c.	Red Cinnamon Candies

Combine juice and pectin in a large saucepan and bring to full boil. Add sugar and candies. Stir until dissolved. Return to boil, and boil for 2 min. Remove from heat, skim. Pour into hot, sterilized jars, filling to 1/2 inch from top. Seal at once with 1/8 inch melted paraffin (will take about 1 1/2 bars, melted). Cool and cover with lids. Makes 7 half pints.

Nancy Baker

CRANBERRY JELLY

1 qt.	Cranberries	2 c.	Water
2 c.	Sugar		

Boil cranberries in water for 10 min. Strain and add the sugar. Boil for 10 min. longer. Skim and pour into sterilized jelly glasses. Cover with paraffin.

From the Plymouth Colony Cookbook,
Plymouth, Mass.

PLUM CONSERVE

8 c.	Pitted Plums	1 t.	Cinnamon
1	Lemon	1 c.	Raisins
1/3 t.	Salt	1/3 t.	Salt
6 c.	Sugar		

Wash, drain, pit and measure plums. Mix plums, pulp and grated peel of lemon, and salt. Boil until soft. Add sugar, cinnamon, raisins. Boil almost to jellying point. Add nuts about 5 min. before removing from heat. Pour, boiling hot into hot jars. Seal at once.

Dee Harding

TOMATO CONSERVE

Peel, boil and skin tomatoes. Measure 1 qt. Remove pulp from 2 oranges and 1 lemon. Boil rinds until tender. Cut into fine strips and add to tomatoes along with pulp. Add 2 lbs. of sugar. Boil slowly for about 2 hours., or until thick. Stir occasionally. Pour into sterile jars. Cover with melted paraffin or lids.

Dee Harding

RUBBARB CONSERVE

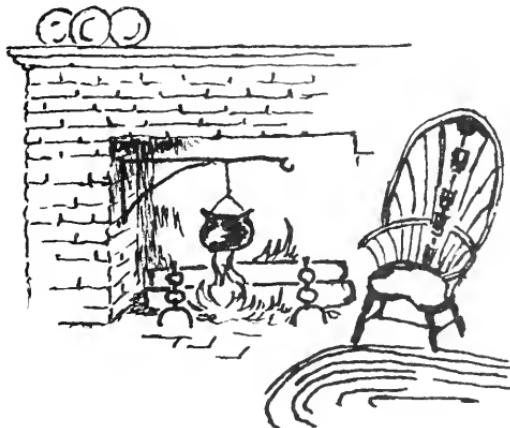
3 c.	Chopped Rubbarrb	1	Lemon
1	Orange	5 c.	Sugar
1 c.	Pineapple Crushed		

Mix and simmer gently 1 hour. Pour in sterilized jars. Seal with paraffin.

Genevieve Sinish

PEACH OR APRICOT PRESERVES

Use firm, slightly underripe, well-flavored fruit. Peel and cut peaches or apricots into lengthwise slices. The fruit may be dipped briefly in boiling water to facilitate the removal of skins. Measure the fruit. Allow for each cup: 3/4 c. sugar, 2 T. water, 1 1/2 t. lemon juice. Stir this syrup and cook it for 5 min. Add the fruit.(If preferred, omit the water and just pour the sugar over the peaches and permit them to stand for 2 hrs. before preserving them.) Simmer until transparent. Place in glasses or jars. If the fruit is juicy and the syrup too abundant, place the peaches in jars and reduce the syrup until thick. Pour over peaches. Add to each glass 1 or more peach or apricot kernels (crack some stones and remove the kernels). This is optional, but they give the preserves a distinctive flavor. Add lemon juice (about 2 t. to every cup of fruit) to syrup.



TOMATO-BASIL PRESERVES

3 c. (1 1/2 lbs.) Prepared Tomatoes Rinds of 1 Lemon & 1 Orange	1/4 c. Lemon Juice 6 1/2 c. Sugar 1 Bottle Certo
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To prepare tomatoes: Scald, peel, and crush about 2 1/2 lbs. ripe tomatoes. Bring to a boil (boil basil with tomatoes and then take out before making preserves) and simmer, uncovered, 10 min. Measure 3 c. into large saucepan. Add rinds and lemon juice. Season to taste with spices or Worcestershire. (Good size dash of Worcestershire sauce and a dash of red pepper.) Makes about 9 six-ounce glasses. May set slowly; allow a week or longer.

Wilma Rowe

BANANA BUTTER

3 c. Prepared Fruit (10 Bananas)	1/3 c. Finely Chopped Maraschino Cherries
2 T. Lemon Juice	(Optional)
6 1/2 c. Sugar	1 Bottle Certo

Prepare the fruit - mash thoroughly about 10 ripe bananas. Measure 3 c. into a very large saucepan. Squeeze the juice from 1 med. lemon; measure 2 T. into the pan. Add cherries. Next make the butter. Add sugar to fruit and mix well. Place over high heat. Bring to a full rolling boil, and boil hard 1 min., stirring constantly. Remove from heat; at once stir in Certo. Laddle quickly into glasses. Cover at once with 1/8 inch hot paraffin. Makes about 9 medium glasses.

Jean Ezzelle

CONCORD GRAPE BUTTER

2 lbs.	Concord Grapes	2 1/4 c.	Sugar
1 1/2 T.	Grated Orange	1/2 t.	Cinnamon
	Peel	1/4 t.	Cloves
1 c.	Water	1/8 t.	Nutmeg

Wash grapes, drain & pull from stems. Squeeze pulp from skins into an enamel kettle. Cook pulp slowly until soft, about 10 min. Put through sieve to remove seeds. Return pulp to kettle; add orange peel & water; cook 10 min., stirring frequently with wooden spoon. Add skins; heat to boiling; add sugar & spices; stir cook over low heat until thick. Stir frequently Seal at once in hot sterile glasses. Makes 6 or 7 six-ounce glasses.

Shalon Junk

DRIED FRUITS BUTTER

3 c.	Prunes	1/4 t.	Cinnamon
3 c.	Dried Apricots	1/4 t.	Cloves
3/4 c.	Sugar	3/4 c.	Combined
1/4 t.	Salt		Prune &
			Apricot liquid

Rinse prunes, cover with cold water & boil slowly--45 min. to 1 hr. Rinse apricots, cover with cold water & boil 30-40 min. Drain fruits & save liquids. Remove prune pits. Force fruits thru colander or sieve. Combine purees, sugar, salt, spice & 3/4 c. liquids. Return to heat & boil briskly 12 to 15 min. stirring continually to prevent scorching. If purees are very dry, add a little more liquid before cooking down. Seal in sterile glasses. Makes 1 pint butter.

Shalon Junk

BEET RELISH

1 qt.	Beets, cooked & chopped	1 T.	Salt
		1 T.	Horseradish
1 qt.	Cabbage, cooked	1 1/2 c.	Sugar
1 c.	Onions, chopped	3 c.	Vinegar

Combine all ingredients; simmer about 10 min. Bring to boiling. Pack boiling hot into sterilized jars, leaving 1/8-inch head space. Adjust caps. Yield 3½ pints.

Sharon Mynhier

PEPPER HASH

18	Green Peppers
18	Red Peppers
18	Large Onions

Chop all fine. Pour boiling water over twice & drain.

Add:

2 T.	Salt
1 1/2 c.	Brown Sugar
5 c.	Vinegar

Boil together & pour into sterile jars & seal.

Esta Hay Warsaw



GREEN TOMATO RELISH

2 qt.	Green Tomatoes, cut up	
3	Green Peppers	= Grind in Food
3	Red Peppers	Grinder
5	Large Onions	

Add 3 T. Salt to above mixture & let stand 10 minutes. Drain.

Add:

2 T.	Celery Seed	1 T.	Turmeric
2 T.	Mustard Seed	3 c.	Sugar
1 T.	All-Spice	3 c.	Vinegar

Bring to boil twice. Can in sterile jars.
Yields 7 pints.

Judy Zehner

APPLE-ORANGE & MINT RELISH

1	Orange
1 c.	Applesauce
1/2 c.	Mint Leaves, chopped, washed

Grate orange, chop pulp & remove seeds. Combine peel & pulp with applesauce; add mint. Makes 2 cups. A fresh, fruity flavor to spice a platter of cold meats.

Jean Ezzelle

HAMBURGER RELISH

4 c.	Cucumbers, peeled & coarsely ground	3 c.	Onions, ground
1 c.	Green Pepper, ground	3 c.	Celery, diced
		1 c.	Red Pimiento OR 1 - 4 oz. can

Mix above ingredients with 4 c. Cold Water and 1/2 c. Salt. Let stand 4 hours & drain.

Combine:

6 c.	Sugar	1 T.	Celery Seed
3 c.	Vinegar	1 T.	Mustard Seed

Boil 2 minutes & add drained relish. Simmer over low fire 10 minutes & can in sterile jars.

Genevieve Sinish

PICKLE RELISH

1 qt.	Green Tomatoes	6	Red Peppers
1 qt.	Onions	6	Large
1 doz.	Green Peppers		Cucumbers

Grind, mix, sprinkle with 1/2 c. pickling salt. Let stand overnight. Pour cold water over mixture & drain for 2 hours.

Mix:

6 c.	Sugar	2 T.	Celery Seed
1 qt.	Vinegar, white	1 T.	Salt
		1 t.	Turmeric
2 T.	Mustard Seed		

Add to relish. Cook 20 minutes. Can & seal. Makes about 8 pints.

Peggy Baughman

OHIO CORN RELISH

1 lg.	Cucumber, wash, 2 med. pare & quarter	Tomatoes, peel & scald
3 med.	Onions, wash, 1 c. peel & quarter 2 T.	Sugar Salt
1	Green Pepper, 1/2 t. wash, quarter, 1 c. seeds & fiber 1/2 c. removed 1/2 t.	Black Pepper Cider Vinegar Water Turmeric
3 c.	Sweet Corn, cut 1/2 T. from cob	Mustard Seed

Put cucumbers, onions, & green pepper through grinder using medium knife. Combine with corn & tomatoes in an enamel kettle. Add remaining ingredients, mix & bring to boiling. Stir constantly with wooden spoon until sugar dissolves. Then cover & cook slowly over medium heat about 45 min. Corn should be cooked until tender. Pour into hot sterile glass jars & seal at once. Let stand at least 4 weeks before using. Makes about 2½ pints.

NOTE: Use very fresh tender sweet corn for best results. Cut corn from cobs, but do not scrape. If canned corn is used, drain well. If quick-frozen corn is used, thaw & drain before mixing.

Jean Ezzelle



ZUCCHINI PICKLES

2 lbs.	Zucchini, small	1 t.	Celery Seed
2 med.	Onions	1 t.	Turmeric
1/4 c.	Salt	1 t.	Mustard Seed
2 c.	White Vinegar	1/2 t.	Mustard Powder
1 c.	Sugar		

Wash zucchini. Cut unpeeled zucchini & peeled onions into very thin slices & drop into crock or bowl. Cover with water & salt. Let stand for 1 hour; drain. Mix remaining ingredients & bring to a boil. Pour over zucchini & onion. Let stand for 1 hr. Put in kettle & bring to a boil & cook for 3 minutes. Pack into hot sterile jars & seal. Makes 3 pints.

Mildred V. Berlin

CALIFORNIA PEACH CATSUP

1	#2½-can Cling Peach Slices	1/2 t. 1/2 t.	Cloves Cinnamon
1 lg.	Onion, wash, peel & chop	1/4 t. 1/4 t.	All-spice Salt
1/2 c.	Vinegar	Dash	Tabasco

Drain syrup from peaches; boil down in an enamel kettle to about 1/2 c. syrup. Add peaches, onions, & remaining ingredients. Cover; boil slowly until onion & peaches are soft & mixture is thick, about 1 hour. Stir frequently with wooden spoon. Let cool slightly & put through sieve. Pour into 1-pint sterile glass jar & store in refrigerator. Makes about 1 3/4 cups.

Jean Ezzelle

CAULIFLOWER PICKLES

2 med.	Cauliflower Heads	2 qts. 1 1/4 c.	White Vinegar Sugar
2 c.	Small White Onions	2 t. 2 T.	Turmeric Mustard Seed
3/4 c.	Salt	1 T.	Celery Seed
	Ice Cubes	1	Hot Red Pepper

Divide cauliflower into flowerets. There should be 2 qts. Scald & peel onions. Add salt to vegetable mixture with ice cubes. Let stand for 3 hours. Drain. Mix remaining ingredients in large kettle. Bring to boil stirring to dissolve sugar. Add cauliflower & onions. Cook for 10 min. or until tender. Pack in hot sterile pint jars. Reheat liquid to boiling, pour over vegetables & seal. Makes 5 pints.

Mildred Berlin

OKRA PICKLES

2 lbs.	Fresh Okra	1/2 c.	Water
5 pods	Green Peppers	6 T.	Salt
5	Garlic Cloves, peeled	1 T.	Celery Seed <u>OR</u> Mustard Seed
4 c.	White Vinegar		

Wash okra & pack into hot sterile jars. Put in 1 pepper pod & 1 clove garlic in each jar. Bring remaining ingredients to a boil. Pour over okra & seal. Let stand 8 weeks before using. Makes 5 pints. NOTE: If pepper pods are not available, use 1/4 t. crushed dried hot red pepper to each jar.

FRESH DILL PICKLES

30-36	Cucumbers	Fresh or Dried Dill
3 c.	Vinegar	Garlic Cloves
3 c.	Water	Mustard Seeds
6 T.	Salt	

Use cucumbers which are 3 to 4-inches long. Wash cucumbers. Make a brine of vinegar, water & salt. Bring to boil. Put a generous layer of dill, 1/2 to 1 sliced garlic clove & 1½ t. mustard seed in each sterile qt. jar. Pack cucumbers tightly in jars. When half filled with cucumbers, add another layer of dill & complete packing. Fill jars to within ½" of the top with boiling brine. Put caps on jars, screwing bands tight. Process for 5 min. in boiling water bath. Pickles will shrivel some after processing. They will later plump in sealed jars.

Jennie Fansler

CRISP PIKCLE SLICES

4 qts.	Med. Cucumbers, sliced	1/3 c.	Coarse Med. Salt
6 med.	White Onions, sliced	5 c.	Sugar
2	Green Peppers, chopped	1 1/2 t. 2 T. 3 c.	Turmeric Celery Seed Mustard Seed Cider Vinegar

Do not pare cucumbers; slice thin. Add onions, peppers & whole garlic cloves. Add salt, cover with cracked ice; mix thoroughly. Let stand 3 hours; drain. Combine remaining ingredients. Pour over cucumber mixture. Heat just to boil. Seal in hot, sterilized jars. Process in boiling water bath 5 min. for pints, 10 min. for quarts. Makes 4 pints.

Dee Harding

PICCALILLI

1 peck	Green Tomatoes	1 c.	Sugar
1 qt.	Lg. Gherkins	1 T.	Peppercorns
2	Green Peppers	1 T.	Celery Seed
4	Onions	1 T.	Mustard Seed
1 c.	Salt	1 t.	Whole Cloves
2 qts.	Cider Vinegar		

Chop tomatoes, gherkins, peppers & onions; mix with the salt & set aside for 12 hours. Drain well then press to get out all superfluous liquid. Heat the vinegar, sugar & spices, add the chopped vegetables & bring to boiling point. Pack into sterilized jars & seal at once.

Jean Ezzelle

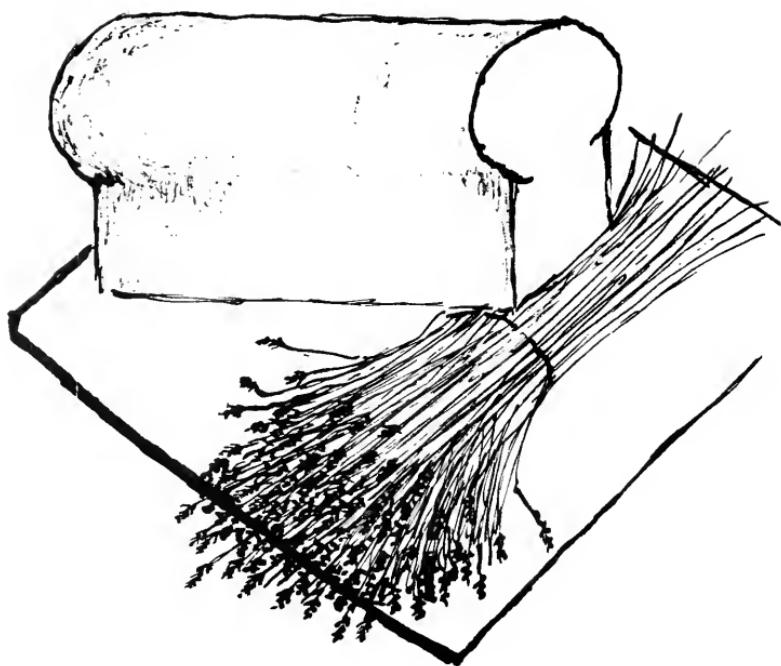
DILLY GREEN BEAN PICKLES

2 lbs.	Green Beans	2 T.	Mixed Pickling Spices, tied in a bag
4 c.	Vinegar		
1 c.	Sugar	2	Garlic Cloves
			Fresh or Dried Dill

Wash beans; snip off tops. Leave beans whole in a size that fits the jar. Soak in ice water for 30 min. Make a brine to cover using 1 T. salt to each quart of water. Bring to boil. Boil for 20 min. or till tender. Drain well. Place beans back in pan & add vinegar, spicebag, sugar & garlic. Simmer 10 min. Pack beans upright in sterile jars. Cover with hot vinegar solution. Place a head of dill on top & seal. Makes 2 quarts.

Mildred Berlin

Give Us



This Day

ORANGE BREAD

4 c.	Flour	1 c.	Milk
1 1/2 c.	Sugar	1 lg.	Orange, ground
1 t.	Salt		whole (or
4 t.	Baking Powder		two small)
2	Eggs		

Mix dry ingredients. Add beaten eggs, ground orange, & milk. Let stand for about 1/2 hour. in greased pans (bread pans). Bake at 325° for 45 min. or 1 hr. Makes two loaves.

PUMPKIN BREAD

3 1/2 c.	Flour	2 c.	Pumpkin
2 t.	Soda	4	Eggs, beaten
1 1/2 t.	Salt	1 c.	Oil
3 c.	Sugar	2/3 c.	Water
2 t.	Cinnamon	1 c.	Nuts, optional
2 t.	Nutmeg		

Place dry ingredients in bowl; make a well and add remaining ingredients. Pour into 2 greased loaf pans. Bake in 350° for 1 hour. Let stand 10 minutes in pans before storing. Store in wrap. NOTE: Use canned pumpkin.

Verna Suder



COOLRISE HONEY LEMON WHOLE WHEAT BREAD

3 1/4 c. White Flour	2 c.	Whole Wheat
2 pkgs. Active Dry Yeast		Flour
3 T. Softened Margarine	1 T. each:	Salt and Grated Lemon Peel
2 1/4 c. Hot Tap Water	1/4 c.	Honey

Combine 2 c. flour, undissolved yeast and salt in large bowl. Blend well. Add honey, margarine and lemon peel. Add water all at once.

Beat with electric mixer at medium speed 2 min. Scrape bowl occasionally. Add 1 c. whole wheat flour. Beat with mixer at high speed for 1 min., or until elastic. Stir in remaining 1 c. whole wheat flour with wooden spoon. Then gradually stir in just remaining flour to make soft dough that leaves the sides of bowl (may need more). Turn onto floured board; round into ball. Knead 5 to 10 min. or until dough is smooth and elastic. Cover with plastic wrap and then with towel. Let rest 20 min. Punch down. Divide dough into 2 equal parts. Roll each part into an 8 x 12 inch rectangle. Roll up tightly into loaves beginning at 8" side. Seal lengthwise edge and ends. Tuck ends under. Place in greased loaf pans. Brush surface of dough with salad oil. Cover pans loosely with waxed paper, and then towel. Refrigerate 2 to 10 hours at moderately cool setting. When ready to bake, remove from refrigerator. Uncover. Let rest 10 min. while pre-heating oven. Puncture any surface bubble with toothpick just before baking. Bake at 400° for 30 to 40 min. or until done on lower oven rack. Remove from pans immediately. Brush top crust with margarine if desired. Cool on racks. Makes 2 loaves.

Laura Hanan

DATE NUT BREAD

2 t.	Butter	1 t.	Baking Powder
3/4 c.	Sugar	1/2 t.	Soda
1	Egg	1 c.	Boiling Water
2 c.	Flour	1 c.	Chopped Dates
1/2 t.	Salt	1 c.	Nuts

Sift dry ingredients. Mix and pour into greased bread pan. Bake 50 to 60 minutes at 350°.

Genevieve Sinish

DILLY BREAD

1 pkg.	Dry Yeast	2 t.	Dill Seed
1/4 c.	Warm Water	1 T.	Butter
1 c.	Creamed Cottage Cheese	1/4 t.	Soda
2 T.	Sugar	1 t.	Salt
1 T.	Instant Minced Onion	2 1/4 c.	Flour

Soften yeast in warm water. Heat cottage cheese to lukewarm then combine in mixing bowl with sugar, onion, dill, butter, salt, soda, egg, and yeast. Add flour (not all at once) to form soft dough, beating well. DO NOT KNEAD. Cover, let rise until double in bulk, about 1 hour. Beat down dough. Put in a greased 1 1/2 qt. round casserole. Let rise until light, about 40 min. Bake at 350° until golden brown 40 to 50 min. Brush with melted butter. Serve warm.

Louise Caldwell

COOLRISE WHITE BREAD

6 c.	All Purpose Flour	2 1/4 c.	Hot Tap Water Sugar
2 pkgs.	Active Dry Yeast	1 T.	Salt
1/4 c.	Soft Margarine		

Combine 2 c. flour, undissolved yeast, sugar and salt in large bowl. Stir well to blend. Add soft margarine. Add hot tap water to ingredients in bowl all at once. Add 1 c. more flour. Beat with electric mixer at high speed 1 min. or until thick and elastic. Stir in just enough remaining flour to make a soft dough that leaves the side of the bowl (may add more flour). Turn onto floured board. Round up into ball, knead 5 to 10 min. or until dough is smooth and elastic. Cover with plastic wrap and with towel. Let rest on board 20 min. Punch down. Divide dough into 2 equal portions. Roll each portion into an 8 x 12 inch rectangle. Roll up tightly into loaves beginning at 8 inch side. Seal lengthwise edge and ends well. Tuck ends under. Place in greased 8 1/2 x 4 1/2 x 2 1/2" loaf pans. Brush surface of dough with salad oil. Cover pans loosely with waxed paper, brush with oil, and the plastic wrap. Refrigerate 2 to 10 hours at moderately cold setting. When ready to bake, remove from refrigerator. Uncover. Let stand 10 min. while preheating oven. Puncture only surface bubbles with oiled toothpick before baking. Bake at 400° for 35 or 40 min. or until done. Remove from pans immediately. Brush top crust with margarine if desired. Cool on rack. Makes 2 loaves.

Laura Hanan

NORWEGIAN CHRISTMAS BREAD

2 c.	Scalded Milk	1	Yeast Cake
1/3 c.	Sugar		mixed with 1/4
1 t.	Salt		c. warm water
1/2 to		1 c.	Raisins
1 t.	Crushed	1 c.	Currants
	Cardomon Seed	1/2 to	
6 c.	Flour, sifted	1 c.	Finely Cut
			Citron

Soak raisins and currants for 5 min. in boiling water, drain. Add sugar, salt, and cardomon to the scalded milk. When lukewarm add the dissolved yeast and 4 c. of the flour. Beat thoroughly. Grease top and cover. Let rise until double in bulk. Beat again, add butter and well drained fruit and about 2 c. flour, total. Knead 5 to 10 min. Let rise until double. Shape into round or loaf size loaves. Place in greased tins. Let rise until almost double in bulk. Bake 15 min. at 375° and continue at 350° for another 30 min. Cool on racks. Brush with butter. Loaves can be iced.

Icing for bread:

1 to 1 1/2 c. Sifted Powdered Sugar
 2 to 3 T. Hot Water
 Almond Flavoring



SCALLOPED BREAD

Heavily butter a large flat casserole. Tear 6 slices of bread (regular or French) into pieces. Cut a generous 1/2 lb. cheddar cheese into slivers. Make a layer of half the bread and half the cheese. Sprinkle with 1/2 t. leaf sage, 1 T. finely chopped parsley and chives. Repeat the layer. Pour over a mixture of 3 eggs beaten into 2 1/2 c. of milk. Sprinkle with paprika. Do this in the morning and let stand all day in the refrigerator. Bring to room temperature. Bake at 325° for 1 hour.

Jean Ezzelle

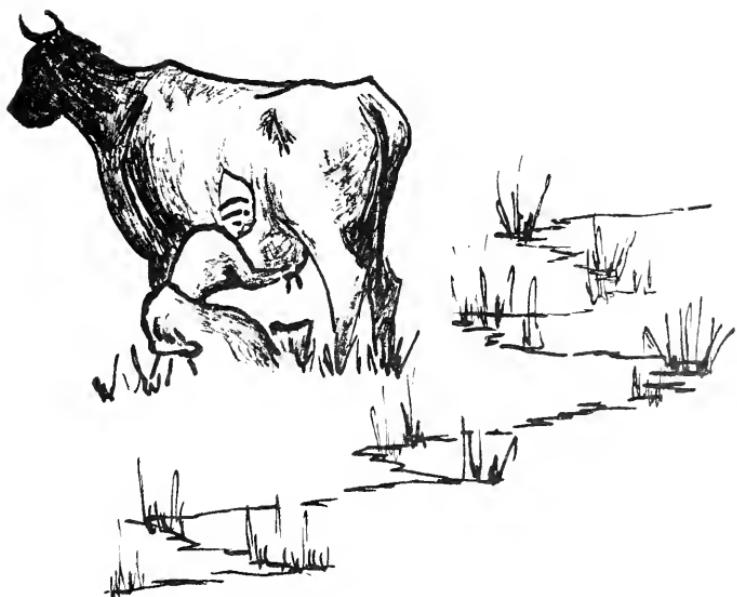
BANANA BREAD

1 3/4 c. Flour	1/3 c.	Shortening
1 1/4 t. Baking Powder	2/3 c.	Sugar
1/2 t. Baking Soda	2	Eggs, beaten
3/4 t. Salt	1 c.	Bananas, mashed (2-3)

Sift flour; add baking powder, soda & salt; sift again. Cream shortening; add sugar gradually; continue beating until light & fluffy. Add eggs & mix until smooth. Add dry ingredients alternately with the mashed banana, stirring just enough to combine thoroughly. Do not beat. Turn into a greased loaf pan (about 9½" x 5½") & bake in 350° oven for about 1 hour.

Sharon Firestine

For Man Or Beast



"HERBS"

Some Wild Herbs which can be found around the Fort Wayne area are:

Pennyroyal (squaw mint)
American Mint (mosquito plant)
Jimson Weed
Witch Hazel
Ginseg
Wild Sasparella
Chickory
Sassafrass Root
Wild Parsley

"OLD TIME HERB CURES FOR ANIMALS"

Arthritis - Rosemary, raw parsley, comfrey & nettles
Bad Breath - Rosemary leaves & parsley
Loss of Appetite - Peppermint
Fleas - Tobacco, cayenne pepper & rosemary
Sore Eyes - Lemon balm, poppy seed & chickweed
For Fractures - Comfrey-sometimes called knit-bone
Lice - Garlic lotion
Pneumonia - Garlic, honey & thyme
Sprains - Comfrey & mallow
Fever - Dandelion, water cress & mustard greens
Baldness - Marigold flowers, rosemary & dandelions
Distemper - Garlic, rosemary, chickweed & balm
Eczema - Nettles & meadowsweet
Fits - Sage, poppyseed, rue, rosemary & mistletoe

"OLD TIME MEDICINAL HERBS"

Mint - refreshed memory

Rue - preserved eyesight

Sage - cleansed the teeth

Onions - caused hair to grow

Rosemary - prevented baldness

Alum - carried in pocket to prevent Galt

NOTE: This remedy works even today!

Decoction of thyme, balm & borage steeped in
wine prevented or cured Melancholy

"COLONIAL KITCHEN HERBS"

Natural Food Colors

Colors were produced in early American kitchens by adding 1/2 c. flowers (berries, leaves, etc.) to 1 c. boiling water. Let steep for 30 min. or more; then strain. Dilute the liquid as desired to get a lighter shade. A pinch of salt added to the boiling water will give a brighter color.

Yellow - Marigold flowers, saffron, sunflower petals or turmeric

Green - Spinach, beet leaves, violet leaves, or parsley leaves

Red - Beets, mulberries, strawberries, or elderberries

Blue - Chicory leaves, blue flowers

Brown - Marjoram tops, tea leaves, or coffee

Purple - Elderberries, violets, or lilac flowers

These "teas" may be used to color candies, cakes fruit molds, etc. Whenever a harmless natural color is needed.

GRAPE-THYME HERB JELLY

1/2 c. Boiling Water
1 T. Dry Thyme

Pour boiling water over thyme and let steep 15 minutes. Then add:

3 c. Sugar
1 1/2 c. Grape Juice

Bring to boil & add 1/2 c. Certo. Boil hard for 30 seconds. Pour in jars, cover with paraffin.

Wilma Rowe

LEMON-MARJORAM HERB JELLY

1 c. Boiling Water
2 T. Marjoram

Pour boiling water over marjoram and let steep 15 minutes. Then add:

1/3 c. Lemon Juice
3 c. Sugar

Bring to boil & add 1/2 c. Certo. Boil hard for 30 seconds. Pour in jars & cover with parraffin. This is a Basic Herb Jelly recipe which many herbs may be substituted.

Wilma Rowe

HERB MUSTARDS

8 T.	Dry Mustard	9 t.	Sugar
8 T.	Flour		Garlic Vinegar
4 t.	Salt		Minced Herbs

Mix dry ingredients. Add vinegar to a mustard consistency. Divide into 4 parts & add different herbs to each. Store one month.

- 1) 1 T. Horseradish (use with roast beef)
- 2) 1 T. Tarragon & parsley (use with fish)
- 3) 1 T. Sage & marjoram, sage predominating
(use with cheese)
- 4) 1 T. Rosemary (use with ham)

Make basil mustard to mix with mayonnaise for vegetable salad that has tomatoes in it.

Wilma Rowe

HERB OIL

Put 4 cloves of garlic through a garlic press into 1/3 c. of Wesson Oil. Pluck 3 leaves of basil, 6 leaves of oregano, 15 spears of chives & the leaves of 2 sprays of parsley. Either mince them very fine and add to the oil or toss in a blender with the oil for 1 minute. Store in a jar. Can be used on anything. Serve over sliced tomatoes, onion rings & cucumbers, cauliflower. Serve over an omelette or on a broiled steak.

Jean Ezzelle

HERB SALT

6 T.	Salt	1/2 t.	Garlic Salt
1/2 t.	Powdered Thyme	2 t.	Paprika
	Leaves	1/2 t.	Curry Powder
1/2 t.	Powdered Marjoram	1 t.	Dry Mustard
	Leaves	1/2 t.	Celery Salt

Mix above dry ingredients. Good on meats.

Jean Ezzelle

HERB BREAD (Marguerite)

2 c.	Milk	1 t.	Nutmeg
4 T.	Sugar	4 t.	Loaf Sage
1 T.	Salt	4 t.	Caraway Seeds
1 cake	Yeast	8 c.	Flour, sifted
2	Eggs, beaten	4 T.	Shortening

Scald milk, add sugar & salt, cook to lukewarm. Crumble yeast & stir until dissolved. Add eggs, spices & half the flour. Beat until smooth. Add melted shortening & remaining flour or enough to make easily handled dough. Knead dough quickly & lightly until smooth & elastic. Place dough in greased bowl cover & set in warm place free from draft. Let rise to double in bulk (about 2 hr.). When light, divide into 2 equal portions & shape into loaves. Place in greased bread pans. Cover & let rise until double in bulk (about 1 hr.). Bake in hot oven 425° for 15 min. Then reduce heat to 375° and finish baking 35 minutes longer.

Wilma Rowe

HERB SEASONING for FISH

1 t.	Dried Chives	1 T.	Celery Seed
1 t.	Thyme	1 T.	Savory, dried
1 t.	Marjoram Leaves	1	Bay Leaf,
2 T.	Parsley Flakes		crushed
1 T.	Grated Lemon Rind		

Mix all ingredients & crush lightly. Store in tightly covered jar. Good on baked or broiled fish. As a gift: put in plastic bag in a calico pouch. Label & tie with yarn. Or use a vitamin bottle.

Jean Ezzelle

POTPOURRI

1/2 c.	Lemon Balm Leaves, dried	1 oz.	Lavender, dry Orris Root
1/2 c.	Rose Geranium Leaves, dried	1	Dried Peel of an Orange OR
1 qt.	Dry Rose Petals		Lemon Rind ground

2 or 3 drops each of:

Oil bergamot, yerbabuena, lemon verbena and
calamel vetivert root (stick not powder)

Roots are preservative. Amount of ingredients depend on supply, others may be add or substituted. All must be chipped dry. Mix well & store in covered tight containers. For color you can add: Delphinium, larkspur, bachelor button, calendula or marigold.

Wilma Rowe

HERB VINEGARS

Pack herbs loosely in jars after washing. Bruise leaves with mauler. Bring vinegar to boil & pour over leaves. Fill jar 2" from top. Cover tightly & store 10 days in sun or warm place every day. Strain & store in glass bottles or jars.

Herbs: Mints and tarragon

Wilma Rowe

MINT VINEGAR

1 qt. Vinegar

1 c. Sugar

2 c. Fresh Mint or Spearmint Leaves,
 washed

Heat vinegar & sugar together in agate or enamel kettle. Crush leaves & add to mixture. Stir with enamel spoon, crushing mint against bottom of kettle. Boil about 5 minutes. Strain & pour into sterile bottles. Cook well. Makes about 1 quart. Serve with hot or cold roast, lamb or use in salad dressings.

Jean Ezzelle

HERB-E-CUE ROLLS

1 t. Basil

1 t. Oregano

1 t. Thyme

1 t. Nutmeg

Mix above herbs into 1 pck. (yeast) hot roll mix. Use with vegetable salad or tomato dishes.

Wilma Rowe

HERB SEASONING for CHICKEN

1 t.	White Pepper	1 T.	Rosemary
1 t.	Sage	1 T.	Celery Salt
1 T.	Oregano	1 T.	Ginger
1 T.	Marjoram	1 T.	Parsley Flakes
1 T.	Thyme Leaves		

Mix all ingredients & crush lightly. Store in tightly covered jar. Good on broiled or baked chicken. As a gift: place in plastic bags in a calico pouch. Label & tie with yarn or use a vitamin bottle.

Jean Ezzelle

PARSLEY RICE

1 c.	Rice, uncooked	2 1/2 c.	Water, boiling
2 T.	Oleo	2 t.	Chicken Bouillon

Combine ingredients in a $1\frac{1}{2}$ qt. baking dish (cover). Bake with a main dish in a 375° oven for 1 hour. Fluff with fork. Stir in 1/4 c. chopped parsley. Makes 6 servings.

Jean Ezzelle

To repel moths in clothes or storage places - use aromatic herbs such as:

Wormwood	Sage
Mint	Rosemary
Lavender	Basil

WILD PLANTS for TEA MAKING

Sweet Goldenrod - young leaves & flowers

Spice Bush - leaves & twigs

Witch Hazel - leaves

Raspberry - leaves

Holly - leaves

Basswood - flowers

Persimmon - leaves

Elder - flower

Sumach - berries

Judy Zehner

SUN TEA

1 gal. Water

6 Tea Bags

Combine cold water & your favorite tea bags in gallon jar with lid. Place outside in a sunny area for 3 to 4 hours. Makes delicious iced tea.

Kitty Miller



DRYING FLOWERS - The Hang-Dry Method

This method was used by the early English colonists, when flower drying began its career in America. It is still used to produce the massed bouquets seen at Monticello, Williamsburg and Mt. Vernon. Its historical authenticity gives it priority over other systems even though better flowers are produced by more exacting methods (Silica-gel).

The principle of any drying process is to remove moisture, which causes shrinkage. When flowers are small and short-stemmed, placement and form are not affected.

Large flowers with many petals--carnations, coneflowers, roses, zinnias and other long-stemmed types--often wilt quickly after cutting and are not satisfactory for air drying. Silica-gel, a chemical compound, is the best method for those.

To dry by air, cut flowers at their peak on a sunny day. Group them into small bunches, tie securely with a rubber band. After winding elastic twice, put stems down behind a clothes-hanger, pull the second loop of rubber band up and over the stems. The bunch may be removed from the hanger by pulling sharply down.

An airy, warm, dry place such as a furnace room, attic or closet is best for drying. Some sort of overhead rack--ceiling pipe for example--might be used for suspending the flowers on the hangers. Sprays of baby's breath, globe-thistle, poppy stems with capsules, grains, and grasses may be dried in an upright position. Allow flowers to hang until the stems and flowers are stiff.

DRYING FLOWERS (con't)

Some flowers that dry well by this method are celosia, goldenrod, acacia, yarrow, sedum, cat-tail, heather, chives, dock, ocotillo, pussy willow, tamarisk, cockscomb, hydrangea, lavender, sage, and tansy.

Everlastings, while treated this way, come under a different grouping. They are annuals that are grown from seed, and unlike the other flowers mentioned, have built-in, self-sustaining characteristic of their own which becomes apparent as they reach maturity. Other than making sure that the plants are well grown and dry when cut, no other responsibility remains except to harvest them at the right stage of bloom, usually just before maturity. The classic list includes: acroclinium, glove amaranth, helichrysum, statice sinuata, xerathemum, strawflowers, honesty, and job's tears.

To keep fresh-cut flowers fresh, mix one-part lemon-lime carbonated beverage (Seven-Up, Teem, or Sprite) to one part water plus 1/2 teaspoon of chlorine bleach for each quart of the solution.

The sugar and acid in the carbonated beverage help respiration of the flowers. The bleach helps control bacterial growth.

Pretty Is



As Pretty Does

OLD REMEDIES for CHAPPED HANDS

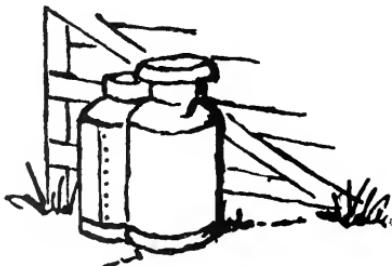
1. Apply cider vinegar several times a day to restore natural acidity.
2. Rub with lemon peel often. Rinse off with water.
3. Rub hands in vegetable oil.

FOR CHAPPED LIPS

Preparations recommended for chapped lips are usually based upon white wax, spermaceti, or beeswax, with the addition of almond oil and such specifics as benzoin, honey, unsalted butter, and the like, adding perfumes and coloring matter according to taste.

One old time preparation was to "Put in a clean double boiler 4 oz. of unsalted butter & 2 oz. of grated beeswax; squeeze in through a piece of cloth the juice of a bunch of ripe grapes; add the pulp of the grapes & a large apple chopped fine. Simmer with gentle heat, and when all dissolved add 1/4 oz. each of benjamin & storax, also 1/2 oz. of alkenet root. Mix until all are incorporated; strain through a piece of fine linen; remelt & pour into jars or molds for use."

Mary Braden



SIMPLE SUNTAN LOTION

Mix 1/2 c. olive oil (or other vegetable oils) and 1/2 c. cider vinegar. Apply freely. The Romans thought the oil helped tan more quickly and the vinegar prevented bronzing.

WINDBURN LOTION

Mix 1 T. baking soda with 1 c. rosewater. Shake well & apply with cotton pad as needed.

ROSE WATER

Pick 2 c. (packed) rose petals at peak of fragrance. Add 4 c. boiling water. Let stand in glass jar for 2 days, stirring often to keep petals covered. Strain & bottle liquid for use.

REMEDIES for REMOVING CORNS

1. Rub with castor oil nightly until corn disappears.
2. Apply drop of vinegar or a drop of kerosene to corn nightly.
3. Bind a slice of lemon on the corn & leave overnight.



SWEET BREATH PERFUMER
(Used before the sale of Chewing Gum)

Flavor 1/2 c. powdered sugar with a few drops of oil of cloves, oil of peppermint, etc., mixing well. Soften sugar with a few drops of water to make paste for small stiff balls. Chew for bad breath.

TO STRENGTHEN THE HAIR

When one has had a fever, and the hair is falling out, take a cupful of sage, steep it in a quart of soft water, and then strain it off into a tight bottle. Sponge the head frequently with the tea, wetting the roots of the hair.

Mary Braden

COLORING HAIR with NATURAL PLANTS
(For Sensitive Skin)

1. Strong Chamomile tea gives golden sheen to blonde hair.
2. Strong Henna leaves tea gives reddish glow to brown or dark hair.
3. Strong Sage tea darkens & covers gray in brown hair.
4. Black walnut water darkens brown hair and covers gray.

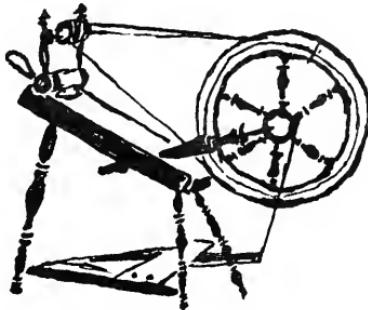
QUICK WAVING LOTION

Mix 1 T. Gum Acacia with 4 T. Rose Water.
Apply to hair before rolling or waving.

TO REMOVE DANDRUFF

This is a natural secretion, but becomes a cutaneous complaint from neglect. Take an ounce of powdered borax, a piece of unslaked lime the size of a chestnut, and a tablespoon of spirits of ammonia; put them in a quart bottle, and fill it up with boiled or pump water. After 12 hours apply this wash to the scalp. Ladies can apply it best with a small sponge. Rinse with tepid water. After a few application the scales will disappear, the hair becomes soft and brilliant, and the young hair will be seen to start out. Dandruff should be cured gradually, so as not to produce sick headaches or dizziness by its sudden suppression.

Mary Braden



Putting Food

By



CANNING & FREEZING HINTS

Estimating Yield: (For Canning)

Generally the following amounts of vegetables as purchased yield 1 quart.

<u>Vegetable</u>	<u>Pounds</u>
Asparagus	2½ - 4½
Beans, limas in pods	3 - 5
Beans, snap	1½ - 2½
Beets, without tops	2 - 3½
Carrots, without tops	2 - 3
Corn, sweet in husks	3 - 6
Okra	1½
Peas, green in pods	3 - 6
Potatoes, new white	5 - 6
Potatoes, sweet	2 - 3
Pumpkin	1½ - 3
Spinach & other greens	2 - 6
Squash, summer	2 - 4
Squash, winter	1½ - 3
Tomatoes	2½ - 3

Estimate of number of Quart Jars needed for
canning one (1) bushel raw material:

Product	Measure (bushel)	Weight (lbs)	Yield (Qt. Jars)
Apples	1	40-50	15-20
Apricots	1	40-50	16-22
Asparagus	1	40-50	12-14
Beans, limas in pods	1	28-30	6-8
Beans, snap	1	28-30	15-18
Beets	1	50-60	18-20
Blackberries	1	40-50	20-22
Carrots	1	50-60	18-20
Cherries	1	40-50	16-24
Corn	1	60-70	8-12
Greens	1	12-14	6-8
Peas, in pods	1	28-30	6-8
Peaches	1	40-50	16-22
Pears	1	50-55	16-22
Pineapple	1*		12-16
Plums	1	50-55	20-25
Strawberries	1*		14-18
Tomatoes	1	50-60	14-20

* crate



DIAGNOSING CANNING PROBLEMS

Cloudy Liquid - This may be a sign of spoilage. It could also be due to hard water or overripe vegetables. To be on the safe side after opening, boil the food 10 min. without tasting. Destroy any food that foams or has an off odor.

Unnatural Color - Foods may be dark at the top of the jar because of air in the jar or from under-processing. On the other hand, over-processing may cause discoloration of foods throughout. Brown, black or gray colors may be caused by the water in your locality. If corn turns brown, it may be due to variety of corn, stage of ripeness, over-processing, or use of iron pans. Any unnatural color may denote spoilage--examine contents carefully before using.

Discolored Metal Lids - The undersides of metal lids may be corroded by natural substances in some foods. The brown or black deposit is harmless.

Sediment - This may be hard water minerals settling out. If table salt was used in place of pickling salt, the anticaking ingredient may have settled as may the starch in corn & beans.

Liquid Is Lost Or Low - If food was packed too tightly or jars were too full, liquid may have boiled over. Liquid may also be lost if air bubbles were not removed, if jars in the water bath canner were not covered with water, or if pressure in the pressure canner fluctuated. Starchy foods may absorb liquid, too.

DIAGNOSING UNDER-PAR PICKLES

Shriveled? This may be due to:

- 1) Too strong vinegar solution
- 2) Too strong sugar solution
- 3) Too strong salt solution
- 4) Overcooking
- 5) Over-processing

Hollow? This can be caused by:

- 1) Poorly developed cucumbers
- 2) Holding cucumbers too long before pickling
- 3) Too rapid fermentation
- 4) Too strong or too weak a brine during fermentation

Soft or Slippery? Usually from microbial action which causes spoilage:

- 1) Too little salt or acid
- 2) Cucumbers not covered with brine during fermentation
- 3) Scum scattered throughout the brine during fermentation
- 4) Insufficient heat treatment
- 5) A poor seal
- 6) Moldy garlic or spices
- 7) Blossoms left on cucumbers may have fungi or yeasts which cause enzymatic softening

Dark? This can be the result of:

- 1) Ground spices
- 2) Too much spice
- 3) Iodized salt
- 4) Overcooking
- 5) Minerals in water, especially iron
- 6) Use of iron utensils

Estimating Yield: (For Freezing)

Generally the following amounts of purchased vegetables yields 1 pint.

<u>Vegetable</u>	<u>Pounds</u>
Asparagus	1 - 1½
Beans, limas in pods	2 - 2½
Beans, snap green	2/3 - 1
Beets, without tops	1¼ - 1½
Broccoli	1
Brussels sprouts	1
Carrots, without tops	1¼ - 1½
Cauliflower	1 1/3
Corn, sweet in husks	2 - 2½
Peppers, sweet	2/3
Peas	2 - 2½
Spinach	1 - 1½
Squash, summer	1 - 1¼
Squash, winter	1½
Sweet Potatoes	2/3

FREEZING HERBS

Freeze fresh herbs to enjoy the year round. Select young, tender leaves. Wash thoroughly in several changes of water. Then blanch in boiling water for 10 seconds. Chill in ice water for 1 minute. Pat leaves dry with paper toweling.

Seal enough leaves for one recipe in small freezer bag, foil or clear plastic wrap. Staple all packages of the same herb to a small piece of cardboard. Label with contents and date. Freeze.

To use the frozen herbs, simply snip the leaves in small pieces while they are still frozen directly into casseroles, soups, etc. Use in recipes the same as you would the fresh herbs.

CHEESE & CHEESE DIPS

Usually little is gained by freezing cheese. Cheese keeps well in the refrigerator & sometimes becomes crumbly when frozen. Cottage cheese does not freeze well. Cream cheese is best when frozen in combination. Freeze cheese in small lots for faster freezing. Cheese dips may become grainy in freezing, but if whipped well after thawing, will be of acceptable quality. Cheddar types can be stored 6 - 8 months; cream cheeses 3 - 4 months.

Hint: To save time when canning or freezing Corn, use an electric knife to cut corn off the cob.

Freezing (con't)

EGGS

Whole eggs--use fresh, clean eggs. Mix yolks and whites together gently so as not to beat in air. If eggs are for baking, mix in 1 T. sugar or corn syrup per pint of eggs; for souffles, custards, omelets or to be scrambled, add 1 t. salt per pint of eggs. This prevents gumminess when thawed. Storage life is about 8 months. Thaw in unopened container in refrigerator.

EGG YOLKS

Mix gently. Add sugar, corn syrup or salt as for whole eggs. Strain through wire sieve. Pour in container. Storage & thawing same as whole eggs.

EGG WHITES

Separate from yolks, package and freeze. Use promptly after thawing. Storage life, 11 months

TO SUGAR-CURE HAMS

For 200 lbs. of meat rubbed well with salt & packed in a barrel or cask, take half a pound of soda, $\frac{1}{4}$ lb. of saltpeter & 8 lbs. of good New Orleans sugar. Make a brine strong enough to fear an egg, put your soda & sugar in a can, pour on a gallon of boiling water, then add your saltpeter & dissolve, then mix in your brine & pour over your meat. Let the meat remain in pickle 3-4 weeks, according to size. If the joints are very large leave in a week longer. Take it out, rinse off, hang up & smoke.

DRYING FOODS

A large variety of foods can be preserved by sun-drying. Produce should be top quality & washed well. Juicy fruits are usually halved or quartered, and vegetables--which are low in acid and spoil more rapidly--cut into small pieces for faster dehydration.

Some say that vegetables should be blanched to stop enzyme action that cause deterioration in storage. But pretreated or not, the foods are spread without crowding on paper-lined trays or cloth-covered wooden frames, protected with cheese cloth. These are left in the sun to dry with the aid of occasional turning. The trays should be sheltered from dampness at night. If wet weather sets in, the batch can be saved from spoilage by oven-drying.

An alternate method is to string pieces of food on strong thread which are then hung in the sun or indoors. In areas of low humidity, most edibles can be dehydrated in the shade with superior retention of color & flavor.

Dried foods can be nibbled raw, or covered with boiling water & soaked or simmered until tender. Be sure to use the liquid.

The time required to dry foods will vary according to the type of produce, the size of the pieces, the method of drying & even the weather. Fruits are ready when they're leathery and tough; vegetables after they've become brittle. Sometimes a few pieces may not be completely dried when a batch of food is ready. If so, pull out the offenders, since they may mold during storage.

DRYING FOODS (con't)

Preparation for Drying & Drying Method:

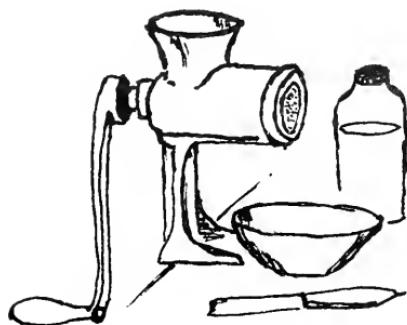
Beans (pod): string, green, snap, wax	Wash & dry, cut or break off ends & pull strings, cut or break into 1-inch pieces, spread on frames (or string on heavy thread), dry until tough to brittle.
Beans (shelled) & peas	Shell, grade if desired, spread on frames, stir daily until hard & brittle
Cereal & bread grains: barley, corn, oats, rye, buckwheat, wheat, rice	Spread on frames, stir daily until completely dry. Allow corn to stand on stalks until fully mature, pick & husk, leave on cobs until grains are hard, strip from ears.
Herbaceous Plants	If the plants have thick, juicy stems such as celery or rhubarb, slice thinly & spread on frames (or string) & dry into brittle chips. Hang leafy herbs in a shady, airy place, crumble when dry, remove large stems, & store leaves in airtight containers.

DRYING FOODS (con't)

Onions, leeks, kohlrabi	Peel & slice into thin rings (no more than 1/8" thick), spread on frames (or string), dry until light-colored & brittle.
Peppers	Small peppers (tabasco, red) may be dried whole until dark & shrunken. Slice others into rings, spread on frames (or string), dry until crisp & brittle.
Pumpkin, squash	Wash, remove stem, cut open, clean out seeds and pith, trim off peel. Cut in cubes or slices, spread on frame (or string), and dry until tough.
Apples	Wash, peel, slice thin (no need to core), spread on frames (or string), dry until leathery.
Apricots	Wash, halve, remove pit, dry skin side down on frames until leathery. <u>Do Not Turn.</u>
Berries	Wash, spread on frames until hard.

DRYING FOODS (con't)

Cherries	Wash & pit, or halve if large & juicy. Dry on frames until leathery & sticky.
Currants, figs, grapes	Pull from bunches (grapes) wash, dry on frames until leathery & slightly sticky.
Peaches, pears	Wash, halve (or quarter if fruit is large), remove pits (peaches), dry skin side down on frames until tough & leathery. <u>Do Not Turn.</u>
Plums	Prune plums are best for drying. Wash, & dry on frames until leathery & pliable.



Settler



Favorites

SPOON BREAD

Stir 1 c. of corn meal into 1 pt. of boiling water, which contains 1/2 t. of salt. Stir 1 minute; remove from fire & add 2 T. of butter. Beat well, add 4 beaten eggs, & beat in 1 c. of cold milk. Beat again & pour into a hot buttered baking dish. Bake 25 min. in hot oven & serve from same dish.

BRUNSWICK STEW (Colonial Williamsburg)

6 lbs.	Chicken	3 med.	Potatoes,
2 lg.	Onions, slice		diced
2 c.	Okra, cut	4 c.	Corn
4 c.	Fresh Tomatoes	3 t.	Salt
OR 2 - 1 lb. cans		1 t.	Pepper
2 c.	Lima Beans	1 T.	Sugar

Cut chicken in pieces & simmer in 3 qts. water for a thin stew, or 2 qts. water for a thick stew--until meat can easily be removed from bones (about 2½ hrs.). Add raw vegetables to broth & simmer, uncovered, until beans and potatoes are tender. Stir occasionally to prevent scorching. Add chicken, boned & diced if desired, and the seasonings. NOTE: If canned vegetables are used, include juices & reduce water to 2 qts. for a thin stew, 1 qt. for a thick stew. Also note: Brunswick Stew is one of those delectable things that benefit from long, slow cooking. It is a rule in some Tide-water homes never to eat Brunswick Stew the same day it is made as its flavor improves if it is left to stand overnight & reheated.

Chawnings Tavern

MINCEMEAT

Cook slowly & well done, 3 lbs. of beef neck meat, pick only the meat off bones & grind. Save the broth for future use.

Mix with meat:

4 oz.	Citron	1 c.	Broth
4 oz.	Orange Peel	8-10 oz.	Candied Fruits
8 lbs.	Apples, peeled & ground	1 c.	Slivered Almonds
1 lb.	Raisins	1 lb.	Currants
1 T.	Salt	2 lb.	Brown Sugar
1 gal.	Apple Cider, boiled down $\frac{1}{2}$	2 T.	Cloves
1 c.	Cooking Sherry	2 T.	Nutmeg
		2 T.	Cinnamon

For fruity flavor:

2 c.	Mogen David Wine	1 lg.can	Grape Juice
2 c.	Apricot Juice	1 can	Frozen Grape Juice
1 can	Frozen Orange Juice	& more broth if needed	if needed

This was cooked very slowly on the back of the fire, in a huge iron kettle--but now I put mine in the bottom of the huge roaster & put it in a slow oven. Do not overcook, yet it must be the thickness you like your pie to be. It can be thinned with the broth. The neck meat & cider does not have to be prepared the day before the final meat is mixed. This makes about 32 cups. I freeze mine in amounts I want for a pie. It keeps for months.

Mrs. Harold Misegades' family
Spoon River, Illinois

CREAM of PEANUT SOUP

Take 4 stalks Celery & 1 Onion, chop and braise in 1/4 lb. butter. Add 2 T. Flour and cook until well blended. Add 1 gal. Chicken Stock & bring to a boil. Stir in, until well blended, 1 lb. Peanut Butter (crunchy). Add 1 qt. Cream and serve. Garnish with sprigs of fresh parsley.

FUNNEL CAKES

1	Egg	2 T.	Sugar
2/3 c.	Milk	1 t.	Baking soda
1 1/4 c.	Flour	1/4 t.	Salt

Mix together. Heat cooking oil to 375° in electric fry pan & pour batter into large funnel with $\frac{1}{2}$ " tip. Drop into hot grease to form spirals (center out)  make any size. Fry to golden brown. Drain  on paper towel. Dip in powdered sugar or pour maple syrup on them, if desired.

BEEF JERKY

Cut lean beef in thin strips; place them in shallow pan, salt & pepper to taste. Saturate with Liquid Smoke. Cook on one side for 30 min. in 200° oven. Turn & bake for 12 hours at 200°. Store in jar.

Kitty Miller

INDIAN PUDDING

3 pts. Milk (scalded)
7 spoons Fine Indian Meal

Stir well together while hot, let stand until cooled. Add:

7 Eggs	Spice
1/2 lb. Raisins	Sugar
4 oz. Butter	

Bake 1½ hours.

This recipe calling for the New World staple, corn, was printed in 1796 in the American Cookery.

Judy Zehner

CORN PUDDING

1 can	Whole-Kernel Corn (12 oz.)	1 t. Dash	Salt Pepper
1 c.	Evap. Milk	2	Eggs, beaten
2 T.	Butter	1/2 c.	Buttered
2 T.	Flour		Crumbs

Drain liquid from canned corn into measuring cup; add enough milk to measure 1 c. Heat butter; add flour, salt & pepper. Stir until blended. Slowly add liquid & cook, stirring constantly, until thickened. Remove from heat & add drained corn. Slowly add beaten eggs, stirring constantly. Pour into a greased casserole. Top with buttered crumbs & sprinkle with paprika. Place in a shallow pan of water. Bake in oven 350° for 45-50 min. Makes 4-5 servings.

Sharon Firestine

SKILLET CORN BREAD

1 1/2 c. Flour, sift	3/4 c.	Corn Meal
3 1/2 t. Baking powder	1/3 c.	Shortening,
3 T. Sugar		melted
2 t. Salt	1	Egg, beaten
	1 c.	Milk

Sift flour with baking powder, sugar & salt. Add corn meal & mix. Combine beaten egg, milk & melted shortening and add to flour mixture; blend well. Do not over beat. Pour into hot skillet & bake at 400° for 25-30 minutes. This recipe works well in a spider pan in the fireplace. Pull hot coals out under pan and put some on top too. Bake about 45 minutes.

Judy Zehner

GINGERBREAD

2 1/2 c. Flour	1/2 c.	Shortening
1 1/2 t. Baking soda	1/2 c.	Sugar
1 t. Ginger	1 c.	Molasses
1 t. Cinnamon	1	Egg
1/2 t. Salt	1 c.	Hot Water

Sift flour, soda, cinnamon & salt together. Cream shortening and sugar; beat in molasses & egg. Stir in flour mixture $\frac{1}{2}$ at a time until just blended. Beat in hot water until smooth. Pour into greased 13"x9"x2" pan and bake at 350° for 30 min. Serve warm with a lemon sauce. This recipe works very well in a cast iron spider pan in the fireplace. Pull hot coals out under the pan & heap on top of the lid. Bake about 45 min. or longer until done.

Judy Zehner

TOPPING for BROWNIES
(All Brownie Recipes)

2 1/2 T. Butter, melted
3/4 c. Brown Sugar, packed
3/4 c. Nuts, chopped

Mix together & spread over top of brownie batter before baking.

Nancy Baker

BUTTERNUT CAKE

1/2 c.	Butter	2 T.	Baking powder
1/2 c.	Sugar	1/2 t.	Baking soda
1 c.	Maple Syrup	1/2 t.	Ginger
2	Eggs, beaten	1/2 c.	Hot Water
2 1/2 c.	Cake Flour, sifted	1/2 c.	Butternut Meats, chop

Cream butter & sugar. Add syrup & blend well. Add eggs & beat. Sift flour, baking powder, soda & ginger together and add alternately with hot water to creamed mixture. Stir in floured nuts & pour into greased loaf pan. Bake in 350° oven for 45 min. Does not require frosting

Mary & Rosalie
Gingerick



WASSAIL

1 gal	Apple Cider	1 t.	Nutmeg
1 c.	Brown Sugar, packed	Sew into bag & include:	
6 oz.	Frozen Orange Juice, thawed	6	Whole Cloves
6 oz.	Frozen Lemon Juice, thawed	6	Whole Allspice

Bring to boil and simmer 20 minutes. Remove bag of spices. Serve hot with a cinnamon stick in each cup. To make cinnamon sticks go farther, soak in cold water until soft enough to cut into slivers with scissors. Float whole California oranges or apples in bowl. (Stud oranges or apples with whole cloves & bake in slow oven 150° for 2-3 hours until dried out.)

Nancy Baker

HOLIDAY PUNCH

3 c.	Apple Juice	2 qts.	Claret or
2/3 c.	Sugar		Burgundy Wine
2/3 c.	Blanched Almonds, sliver	Sew into bag & include:	
2/3 c.	Raisins	2 sticks - Cinnamon	
		24	Whole Cloves

Combine apple juice, sugar, almonds & raisins; add bag of spices, boil 5 min. Remove bag of spices and add wine. Heat slowly, but do not boil. Serve in punch bowl. Garnish: Core 6 apples, peel tops 1" to 1½" down, fill each with 3 T. Sugar, stick with whole cloves. Bake covered in 350° oven until tender, about 30 min.

VINEGAR PIE

Vinegar was used in place of lemons which could not be gotten.

2 T.	Cornstarch	1 c.	Sugar
5 T.	Vinegar	1 c.	Water
2 T.	Butter		Vanilla

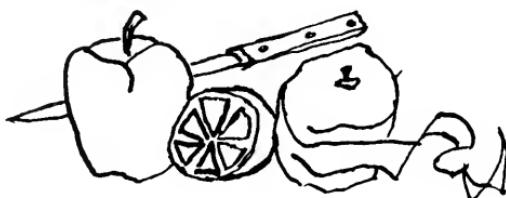
Stir cornstarch & sugar together. Add vinegar, butter & water; cook until thickens and turns amber in color. Take from stove add flavoring; pour into ready baked crust. Place in oven until thoroughly heated, about 10 minutes or when it starts to bubble.

PIONEER FRIED MUSH

1/2 c.	Corn Meal
2 3/4 c.	Boiling Water
3/4 t.	Salt

Sprinkle corn meal, stirring constantly, into rapidly boiling water. Add salt & cook 30 min. Pour while hot into pan or mold which has been rinsed in cold water. Smooth the surface of the mush. Cool until firm. Remove from mold, cut in 3/4" slices & brown in hot fat.

Mrs. Harold Misegades - 1856



MAPLE SUGAR FUDGE

1 c.	Maple Sugar	1/2 c.	Milnot or
2 c.	Sugar		cream
2 T.	Butter	1/2 c.	Pecans, chop

Combine all ingredients except nuts in a saucepan. Stir over heat until sugar is dissolved. Boil gently without stirring to a soft ball stage. Cool to lukewarm, do not place saucepan in cold water to cool. Beat with mixer until color changes & candy begins to set. Pour onto greased platter & knead to the consistency of fondont; cut in pieces of desired sizes.

Mary & Rosalie
Gingerick

SALTED PUMPKIN SEEDS

1 c.	Pumpkin Seeds
2 T.	Butter
1 t.	Salt

Place seeds & butter in ungreased shallow pan. Bake in 350° oven stirring occasionally, until seeds are golden brown & skins begin to crack, about 12 minutes. Drain on paper toweling. Toss seeds with salt. Can be stored in airtight container.

Equilivant Measurements for "Old Recipes":

Size of a Walnut - 2 teaspoons
Tea Cup - 3/4 cup

GRANDPA'S LAXATIVE

1 c. Sugar
1 c. Water - Cook until thick
2 T. Cornstarch

1 lb. prunes cook until done without water.
1 oz. Senna Leaves stripped in 2 c. water. Add
to prunes (strain). Let stand 2 days. Only
eat a few to begin with.

Judy Zehner

COUGH DROPS

1/2 c. Honey
1/2 c. Karo Syrup
2 c. Sugar
drops Anise

Use a heavy bottom pan. Cook to 300° to hard
crack stage. Drop or pour on powdered sugar.

COUGH SYRUP

1 c. Strained Honey
3 drops Peppermint Oil
Juice of 1 Lemon

Mix ingredients. 1 T. every hour.

Karen Behm



RED CLOVER TONIC

4 qt.	Clover Blossoms	1 lb.	Seeded Raisins
4 qt.	Water	2	Oranges
1 cake	Yeast	2	Lemons
4 lbs.	Sugar		

Measure blossoms, press down tight, make water boiling hot. pour over blossoms, let stand 12 hours, then press out dry. Put juice on to boil with sugar & let boil 20 minutes, slice orange & lemons in a jar, then pour the boiling juice over them. Soak 1 cake of yeast, when the juice is cool, put in the yeast then let stand from 24-36 hours then strain through fine cloth, put in jar and add water to make 7 qts. Add raisins stirring them well. Let stand from 4-5 weeks then bottle, it will be ready in a few months.

Karen Behm

Hint: To wash off walls & woodwork, take 1/2 c. Coal Oil & 1/2 c. vinegar to $1\frac{1}{2}$ gallons water.

To clean toilets: 1 oz. yeast, 1 T. sugar, a few potatoes grated. Let stand in warm water till it works, then put down drain.

To wash porch: take 1 gal. water, 1 c. soap chips, boil together, add 1/2 c. Turpentine, use warm.



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